

WakeMed Raleigh Campus Farmer's Market Rules and Standards 2019

Thank you for your interest in becoming a vendor in the Raleigh Campus Farmer's market. WakeMed Raleigh Campus has a lot to offer as a farmer's market location. The location in the main courtyard is visible and easily accessible for the more than 5,000 employees, 300 volunteers, and thousands of patients and visitors on campus each and every day. We have exceptional support services onsite and available to support Farmer's Market vendors and activities. Additionally, the community has a significant need for convenient access to healthy foods, and we will be promoting the market via direct mail, grassroots activities, advertising and word of mouth to attract local residents to our Farmer's Market. We fully expect this year to be another great success and look forward to your participation.

Hours

Tuesdays May 7 – August 27 (excluding May 28 and July 2)

10 am to 2 pm

Permits

Anyone wishing to sell prepared foods, baked goods, canned goods, meat, poultry, eggs, seafood or dairy must meet North Carolina Department of Agriculture regulations. If you do not have the proper certification, inspection, registration, etc. you will not be allowed to sell these items. Approval certification shall be in a visible place at all times.

Vendor Selection

Vendor selection will be the preference of the Market Manger. Preference will be given to local growers selling North Carolina grown fruits and vegetables. Limited vendor spots will be available to prepared food items. All vendors must reside in North Carolina.

Identification

Each vendor shall identify where all produce was grown, at least 75 percent of which must be from North Carolina. This can be done on a blackboard or other sign that gives the consumer information about the origins of each product. Spaces shall be maintained and attractive at all times.

Pricing

Prices must be posted at all times.

Space

Maximum of 1 10x10 space shall be available for each merchant unless the market manager determines additional space is required. One 10x10 tent and table will be provided.

Food Safety

All produce/products must be of top quality.

All prepared food items, meats, fish, eggs and cheese sold must meet state and local health regulations including the inspection of the prepared foods seller's kitchens by the North Carolina Department of Agriculture health inspectors and labeled in compliance with regulations. As well as having a copy of their inspection certificate on file with WakeMed Health & Hospitals, sellers must have a copy of the certificate with them at the market. No water or ice that comes into contact with meat or fish may be deposited or allowed to drain onto the market premise.

Organic Growers

All items sold as organic must meet the requirements of the National Organic Program. Sellers of organic items must have a copy of their certification on file with WakeMed Health & Hospitals, as well as with them when selling at the market. Only certified organic growers may display signs using the word organic.

Meat, Poultry, Eggs

Farmers who sell meat, poultry and eggs, must comply with North Carolina state and federal laws designed to ensure the meat and poultry products sent into commerce are wholesome, unadulterated and properly labeled. The North Carolina Department of Agriculture and Consumer Services (NCDA & CS) enforces these laws. All meat sold must be processed in a NCDA/USDA inspected facility. No self-processed meat may be sold.

Any farmer who received, stores, transports and/or sells (wholesale or retail) meat or poultry products must register as a meat handler with the NCDA & CS. As well as having a copy of their meat handlers certificate on file with WakeMed Health & Hospitals, sellers must have a copy with them at the market.

All meat sold must comply with state and local health regulations and be labeled in compliance with these regulations. Product labels must include product name, statement of ingredients, inspection legend (applied by the processor). You may not change the original label or add any other labels to the meat that could be viewed as a misrepresentation of the product once it has left the processor. This includes applying the net weight of the meat label. Price and UPC stickers may be added by the retailer of vendor. Adding your farm name, contact information, and sale price is acceptable as long as it is applied separately from and does not obscure the original label. Meat handlers may not open or repackage products.

Insurance

Vendors are highly encouraged to have their own liability insurance for the products they sell. WakeMed Health & Hospitals bears no responsibility if the vendor is sued.

Fees

WakeMed is funding the farmer's market as a service to its employees and the community. No vendor fees will be charged for the use of the sales space.

Signage

Prices must be posted at all times in an attractive manner.

Product origins must be identified in an attractive manner.

Housekeeping

1, 10x10 space will be available per vendor unless additional space is determined necessary by the market manager

Permits shall be posted at all times

Vendors are responsible for bringing their own chairs.

Vendors shall keep their space free of litter and debris at all times. They are responsible for cleaning up their area at the end of the day.

Vendors will follow parking guidelines as directed by WakeMed Campus Police.

Baker and Artisans

Bakers and Artisans shall not make up more than 20 percent of the market. Applicants will be reviewed by a juried committee.

Baked Goods Standards

All prepared baked goods sold must meet state and local health regulations including the inspection of the prepared foods seller's kitchens by NCDA health inspectors and labeling in compliance with the regulations. As well as having a copy of their inspection form on file with WakeMed Health & Hospitals, sellers must have a copy of the certificate with them at the market. No water or ice that comes in contact with meat or fish may be deposited or allowed to drain on the premises.

Baked Goods Packaging

The seller may individually package these items in a NCDA/Health Department approved facility

OR

Sell from clean, covered bulk containers that are only accessible by the vendor. Those who choose to sell from covered bulk containers must use one of the following acceptable methods to remove food from covered bulk containers: clean tongs or other utensils, single-use gloves, or single-use waxed paper sheets. The baked goods should then be placed in a clean unused bag or container and handed to the customer, or single items can be directly handed to the customer in a single use waxed paper sheet when appropriate. Consumers are not allowed to self-serve from covered bulk containers.

Baked Good Labeling

Individual packaged single serving foods set out for self-service require a label on the package. A label must be affixed to the package bearing the common or usual name of the product, a declaration of ingredients in descending order of predominance, the name and complete address of the firm or party responsible for the manufacture of the product.

OR

Baked goods sold in bulk and handed out directly to customers should have ingredient placards posted on bulk containers for customers to see. Packaged foods are regulated by the Department of Agriculture and Consumer Services under the provisions of F.S. 106-121(13a) which defines “packaged” as any container or wrapping in which any consumer commodity is enclosed for use in the deliver or display of that consumer commodity to retail purchasers. Labels are required on packages set out for self-services, but are not required when someone hands out wrapped products ordered by a customer. Labels must bear the common or usual name of the product, declare ingredients in descending order of predominance, bear the name and complete address of the firm or party responsible for the manufacture of the product, and in some circumstances, net weight or quantity and nutritional information. <http://www.ncagr.com/fooddrug/food/foodlaw.htm>

Cross Contamination

Vendors should strictly segregate the foods handled at market to ensure that there is no cross-contamination. Vendors selling raw meat, poultry or compost and ready to eat foods such as baked goods, must take extra precautions. These vendors must pre-package ready to eat baked goods individually in a licensed facility away from the danger of cross contamination and are not allowed to sell baked goods from enclosed bulk containers.