

2022 Perry Farmers' Market Rules & Regulations

- 1. Operations:** The Perry Farmers' Market 2022 Summer Season runs from the first Thursday in June through the last Thursday in September. *The 2022 Season opens Thursday, June 2nd and closes on Thursday, September 29th.* The weekly markets are open for business between 4 p.m. and 7 p.m.
- 2. Set-up:** Vendors may begin setting up at 3 p.m. and are encouraged to be completely set up prior to the market bell at 4 p.m. **No sales are permitted before 4 p.m.** This includes products held back for customers or bagging selected produce before the bell rings. Vendors may not begin tear down until 6:45 p.m. unless sold out and should be packed up and vacated by 7:30 p.m. If, without prior notification, a vendor has not arrived by 3:30 p.m., their space may be reassigned to another vendor. Vendors are to provide their own tables, chairs, tents, and selling supplies.
- 3. Market Fees:** The full season vendor fee for a Single Booth is \$40 and must be paid in full prior to the start of the first market the vendor attends. Limited Double (\$60), Standard Plus (\$75), and Double Plus (\$95) booths are also available. The occasional or one-time vendor fee is \$10 per market. An occasional vendor planning to attend more than three markets may pay the full season fee in advance or the per market fee each day present. All payment should be made to the Perry Chamber of Commerce prior to the start of the vendor's first market of the season.
- 4. Location & Booth Assignments:** The Summer Farmers' Market is held in downtown Perry on 2nd Street between Willis Avenue and Warford Street (closed to vehicular traffic during markets), with some activities taking place in Josh Davis Plaza. A limited number of vendor booths are available and will be assigned in advance based on product, attendance, service to the market, and available space. Absence without advance notice may result in the assigned space being given to a different vendor.
- 5. Vendor Eligibility:** A submitted application does not guarantee acceptance as a vendor and an accepted application does not guarantee full-season placement. Vendors are accepted based on variety and quality of product to be sold, seniority, and availability. Due to limited vendor spaces, preference will be given to those with food products and those that are FMNP certified. A balance of product offerings will be attempted with a ratio of 3 produce vendors to 2 bakers to 1 craft/other vendor. Vendors will be notified of acceptance status and booth assignment. Occasional vendors will be scheduled on a rotating basis and may be placed on a wait list to fill planned absences of full-season vendors.

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- 6. Products:** Products for sale may include fresh raw garden produce, fruit, honey, herbs, nuts, eggs, flowers, plants, non-hazardous home-baked goods, and handcrafted items. A complete list is outlined in the [State of Iowa Inspections & Appeals Food & Consumer Safety Bureau Regulations](#). Each vendor sets their own prices, but radical price cutting is prohibited. Any produce purchased from another producer must be labeled that it was not grown by the vendor. Vendors must use an NTEP certified scale, licensed by IDALS Weights and Measures Bureau in order to sell by weight. All produce must be grown in Iowa and all bake goods and crafts must be produced by the vendor. All prepared foods must be labeled with baker's name, address, and description of item. All products should include a list of ingredients or a list of ingredients should be available for customer review with common allergens highlighted. *At this time, sampling is not advised for the 2022 Summer Season.*
- 7. Miscellaneous:** Vendors are responsible for keeping their area clean during the market and picked up completely after the market, including all trash, spoiled produce, or any debris from produce. **No smoking is permitted in the market area.** No firearms/weapons, illicit drugs, or alcohol are permitted in the market area. Animals are not allowed to be sold or given away at market.

Vendors shall be courteous to other vendors and shall not engage in activities that make other vendors and/or the public uncomfortable, including hawking, calling attention to products in a loud manner, selling products in an aggressive way, or denigrating the products of other vendors.

The Perry Chamber of Commerce Board of Directors, Staff, and any Volunteers with authority over the Perry Farmers' Market reserve the right to interpret and enforce these Market Rules & Regulations, and any other regulations in place by the Iowa Department of Agriculture & Land Stewardship or the State of Iowa Inspections and Appeals Food and Consumer Safety Bureau.

Vendors that do not follow these Market Rules & Regulations, or that present a risk to the general public, will be asked to adjust their behavior. After the first warning, any additional failure to comply may result in vendors losing their space at the market.

Questions? Contact the Perry Chamber of Commerce

1124 Willis Ave, Suite A -or- PO BOX 472 • Perry, IA 50220
(515)465-4601 • perrychamber@perryia.org • www.perryia.org

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Additional 2022 Policies & Procedures in Response to COVID-19

The Perry Chamber of Commerce will not place any restrictions on vendors or customers during the 2022 Summer Market Season, but shall provide guidance for best practices to continue to uphold public safety for all vendors, shoppers, staff and volunteers.

The following Policies & Procedures have been adopted from the Farmers Market and U-Pick Best Practices and Regulations presented by Iowa State Extension & Outreach.

1. **Health Policies & Procedures:** Monitor your own health and be aware of the common symptoms of COVID-19 (especially as they may change with different variants). Be aware of any potential exposure which could include contact with infected individuals prior to them being symptomatic. Vendors with any symptoms for two days prior to market should not attend, and any visitors expressing symptoms of COVID-19 will be asked to leave the premises immediately. Face masks are not required, but encouraged for high-risk individuals or those with possible recent exposure.
2. **Social Distancing:** All Vendor Booths will be on 2nd Street. *Vendor spaces will be assigned to provide adequate space between vendors and any lines that may form. This will limit the total number of vendor spaces and types of spaces available.* To ensure social distancing between you and your customers, it is recommended to place a table, physical barrier, or floor markings to indicate 6 feet.
3. **Hand Hygiene:** Hand sanitizer will be available at the Info Booth, but it is recommended to have hand sanitizer at each vendor booth for your own use. Remember that hand sanitizer liquid should be wet on hands for a minimum of 20 seconds. **Consider scheduling breaks to wash hands inside.**
4. **Minimizing Number of Touches:** Minimize the total number of people handling the product and the number of times the product is touched by different people. Pre-bagging product is recommended when possible. Limit the number of products on display and do not allow customers to touch or squeeze products before deciding to purchase them. If a customer has their own bag, set the items on the table and allow them to bag their own product (do not touch their bag). Reusing plastic grocery bags is highly discouraged and new Farm Bureau bags will be provided to vendors, while supplies last. *Sampling of products is not advised.*

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Additional 2022 Policies & Procedures in Response to COVID-19, Cont.

5. **Cleaning, Disinfecting & Sanitization:** Consider using table coverings that can be easily cleaned and sanitized, such as vinyl and plastic. Avoid cloth or wood.

Review, improve, and reinforce your standard operating procedures for cleaning, sanitizing, disinfecting, and drying any food contact surfaces, food handling equipment, bins, tools, and high contact surfaces. Establish a schedule for when surfaces will be cleaned, disinfected, and sanitized.

Remember that cleaning and sanitizing are different:

Cleaning means to remove soil, dust, grease, or other debris from the surface.

The cleaning process typically includes using soap or detergent to scrub the debris from a surface. Dishwashing soap is an example of a soap or detergent product that can be used. Pre-rinsing to remove larger pieces of debris before scrubbing will make the process more effective. Follow this general procedure for cleaning surfaces: 1) Wet the surface; 2) Scrub the surface with detergent; 3) Rinse the surface; and 4) Allow the surface to air dry.

Sanitizing means to reduce the microorganisms on the surface.

The sanitizing process typically includes using a chemical disinfectant to reduce microorganisms on the surface. Surfaces and objects should be cleaned before sanitizing to effectively reduce the risk of spreading infection. High contact surfaces include cellphones, scales, counters, tables, and chairs.

Refer to the Center for Disease Control website for more details.

*Thank you in advance for helping us provide
a safe environment at the Market
for all Vendors, Shoppers, Staff and Volunteers.*

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