

# Vegreville Agricultural Society Pysanka Park Farmer's Market Rules

All products sold at the Vegreville Agricultural Society Pysanka Park Farmer's Market (The Market) must be homemade (handcrafted), home grown, or home baked. We do allow a market compliment of not more than 20% out-of-province, wholesale, resale, commercial retail or franchise businesses.

All products must comply with all applicable federal and provincial legislation and regulations. It is the vendor's responsibility to understand & comply with regulations that apply to them. The Manager has the right to prevent a vendor from selling a product which is not in compliance with legislation.

## **Some specific regulations of note:**

Food products with dairy ingredients such as whipping cream, cream or custard pies are not allowed unless accompanied by appropriate documentation from Alberta Health Services, which must be displayed each week.

Any products requiring temperature control (dairy products, meat, eggs, etc.) must be kept at the appropriate temperatures during transport and on-site as per Alberta Health Services requirements.

## **NO UNPASTEURIZED PRODUCTS ARE ALLOWED TO BE SOLD AT THE MARKET!**

All eggs must be clean, free of cracks and kept at 7 degrees C or cooler and labeled UNINSPECTED. Used egg cartons are allowed as long as they are clean and any identifying labelling of the original company is covered.

Food vendors are not allowed to use uninspected eggs as ingredients. Uninspected eggs can only be sold directly to the end consumer as per the *Purchase and Sale of Eggs and Processed Egg Regulation*.

All meat must be government inspected in either a provincially inspected or federally inspected plant. Meat vendors must supply proof of inspected slaughter to the Market Manager.

All food products must have complete labels as per federal regulations. This includes:

- Common name of product
- Dealer name and address
- Ingredients
- Allergen labelling
- Net quantity
- Best before date if durable life is less than 90 days
- Nutrition labelling – unless exempt
- Bilingual labelling – unless exempt

For more information on labelling, go to the CFIA website: [www.inspection.gc.ca](http://www.inspection.gc.ca)

All prepared foods must be wrapped or covered using new food grade packaging. Absolutely no used containers are acceptable, i.e. used cheese whiz jars, yogurt containers, etc.

BC vendors are only allowed to sell **fruit** grown in British Columbia. Inspection slips must be presented.

BC vendors may sell fruit that is normally grown in Alberta, but it must be removed from their table when the same Alberta product becomes available.

**Exception:** If Alberta produce vendors are not able to provide a sufficient amount of produce to meet the market demand the market manager may allow an alternate produce vendor to sell BC fruit and vegetables to meet that demand.

Sales of commercial beverages: bottled water, juice and pop are only permitted by concession/food truck vendors.

Samples must be covered and have toothpicks or be served by the vendor. Vendors providing samples must supply sneeze guards and garbage cans that are visible and accessible to customers. Samples must be pre-portioned offsite.

All food vendors must complete the Farmers' Market Home Study food safety course unless proof of another acceptable food safety course is provided. Proof of course completion must be provided to the Market Manager and certificates must be displayed in the vendor's stall each week.

**The Market will run Thursdays from 4:30pm-7:30 pm for the 2025 season. Vendors must be set up and ready to sell by 4:30 pm. Late arrivals must be pre-arranged.**

**Season starts June 19 – Aug 21**

**Market participation cost is \$10.00 per market due before set-up.**

Vendors must cancel by 10 am on the Tuesday before market day by contacting the Market Manager in order to not be charged a late fee.

No Show or Late Cancellation will be assigned a fee of \$20 plus the spot rental. Any vendor with 3 no shows in one season will be removed from the vendor list for 1 calendar year. No show vendors who are on the wait list will be put to the end of the list.

Payment of cancellation/late fees must be paid prior to the next vending date.

Vendors MAY NOT loan, give or sublease the stall(s) assigned to them.

Vendors may sell, sample or display only those items as approved in their Market application. No exceptions.

Vendors must supply their own tents (maximum 10' x 10'), weights (recommend **at least** 20 pounds per leg) and tables complete with covering. The entire display including signage must be contained within the selected allotted stall space. All tents must be pegged and weighed down. Vendors are responsible for any damage caused by tents or other equipment.

Vendors must leave their stall area clean and remove all garbage from their stalls. Failure to do so will result in a fine. Garbage cans at the park are for **CUSTOMERS ONLY**.

No vehicles are allowed on the grass during market hours. All vehicles must be parked past the tourist booth during market hours after the vehicles have unloaded.

Vehicle spots along the roadside are for customers, vendors are asked to park further away after unloading.

Stall assignments are at the sole discretion of the Market Manager.

Vendors should be neat and clean in appearance and must conduct themselves professionally at all times.

All vendors should carry their own liability Insurance to cover any liability arising from the products sold. The Market is not responsible for this coverage.

The market management will do its best to advertise the farmer's market via its partnership with the Vegreville Agricultural Society, social media, signs and other advertising deemed worthwhile. That being said, all vendors are encouraged to promote their own businesses via their social media sites during the week and the day of the market.

I have read and agree to comply with all the above rules of the Vegreville Agricultural Society Pysanka Park Farmer's Market.

\_\_\_\_\_  
Vendor Name – please print

\_\_\_\_\_  
Vendor Signature

\_\_\_\_\_  
Date