

SIX MILE FARMER'S DEPOT
REGISTRATION FORM

Name: _____

Farm Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Are you registered as a Certified South Carolina Grower? _____ Yes _____ No

Number of stalls needed: _____ (Maximum of two for one day a week usage during the operating hours of the Six Mile Farmer's Depot on the day allocated for farm sales.)

Fee for 2020 season for farm sales: \$25.00 from June 11 to last Thursday in September (holidays closed) for 10' x 9' stall. The daily rental fee is \$5.00. **STALLS CANNOT BE ASSIGNED TO ANOTHER INDIVIDUAL.**

Stall number(s) assigned to this vendor for the 2020 season: _____

Stall number(s) assigned to this vendor for the day: _____

Any variations to market rules or requirements must be approved by Six Mile Town Council.

Telephone Numbers:

Business: _____

Cell: _____

Emergency: _____

E-Mail Address: _____

Farm Service Agency Number: _____ (if no number, attach directions to fields)

Or

Tax ID Number: _____ (no social security numbers)

Commodities to be offered for sale:

1. _____
2. _____
3. _____
4. _____

I hereby certify that I am the producer of the commodities I sell at the Six Mile Farmer's Depot and that I have been provided attachments relative to market rules.

Signature

Date

SPECIAL REQUIREMENTS FOR RENTAL OF STALLS
AT THE SIX MILE FARMER'S DEPOT

1. Produce must be grown by the registered farmer and grown in a 100 mile radius of Six Mile Farmer's Depot. (with the exception of #7 below)
2. All Rules and Regulations of the Six Mile Farmer's Depot are to be followed. Vendor acknowledges receipt of Requirements for Processed or Manufactured Food Sales.
3. Stalls must be cleaned after each day's usage each week. A cleanup fee of \$50.00 will be charged if Farmer's Depot employee(s) must clean a stall.
4. Waste must be placed in proper waste receptacles or removed from the premises.
5. **STALLS CANNOT BE ASSIGNED TO ANOTHER INDIVIDUAL.** The rental agreement allows use of stall by the farmer, his/her immediate family, and his/her employee(s).
6. The user must have his/her product on a truck or trailer and must be present with the product.
7. A VENDOR WISHING TO SELL PRODUCE WHICH THEY DID NOT GROW AND THAT FRUIT OR VEGETABLE IS NOT BEING GROWN IN THIS AREA, THE VENDOR MAY PURCHASE AND RESELL THE PRODUCE. ITEMS SUCH AS STRAWBERRIES, PEACHES, APPLES, ETC. CAN BE RESOLD AT THE SIX MILE FARMER'S DEPOT AS LONG AS IT WAS GROWN WITHIN A 100 MILE RADIUS OF THE MARKET. PROCESSED FOODS ARE NOT PERMITTED UNLESS LABELED AS AND PRODUCED IN A SCDHEC OR SCDA APPROVED FACILITY AS REFERENCED BELOW IN COMPLIANCE WITH ALL GOVERNMENTAL RULES AND REGULATIONS. SEE REQUIREMENTS FOR PROCESSED OR MANUFACTURED FOOD SALES PROVIDED TO VENDOR.

The market permits only sale of the following within **STIPULATIONS OF GOVERNMENTAL LAWS AND REGULATIONS:**

Fresh Farm Products: Includes, but is not limited to, fresh fruits and vegetables, herbs, nuts, honey, dairy products, eggs and poultry. Also included in this category are fresh flowers, nursery stock and plants.

Dried Flowers and Farm Wares: Allowed are bouquets, wreaths, roping and yarn, displays of fresh and dried flowers, vines and gourds.

ARTS AND CRAFTS (NO MORE THAN 10% OF TOTAL VENDOR SPACE LIMITATION) – "FIRST COME, FIRST SERVED": HANDMADE ITEMS THAT INCLUDE POTTERY AND WOODWORKING. LIMITATION IS SPECIFIED AS THE PRIMARY OBJECTIVE IS A FARMER'S MARKET. TEMPORARY EXCEPTIONS MAY BE GRANTED BY TOWN COUNCIL SHOULD WEATHER CONDITIONS LIMIT MARKET AVAILABILITY OF FARM PRODUCTS.

Special Requirements for Rental of Stalls (continued)

8. In South Carolina, farmers are exempt from collecting and charging sales tax on vegetables, fruit and vineyard products sold in their original state of production. This exemption is not available if the farmer processes his or her product beyond the usual and customary preparation for sale.
9. The vendor assumes all responsibility for product sold at Six Mile Farmer's Depot. Six Mile Farmer's Depot is not a vendor and assumes no liability for injuries or damages resulting to purchasers from product sold.
10. There are local, state and federal regulations related to the sale of food products to the public including but not limited to Requirements For Processed or Manufactured Food Sales (as provided to vendor), S.C. Food & Cosmetics Act, S.C. Code of Regulations Chapter 5, all Federal Statutes and corresponding regulations related to food products and food product laws and regulations set forth by S.C. DHEC and the S.C. Meat and Poultry Inspection Division as appropriate. Vendor certifies his/her familiarity with them and their related responsibilities and obligations. Should the market manager or appropriate state regulatory agency come across a vendor who is unaware of some or all of the food safety regulatory requirements for selling food items to the public, the vendor will be asked to leave or remove the product and his/her fee will be forfeited.

The State of South Carolina **DOES NOT ALLOW ANY FOOD ITEMS FOR PUBLIC SALE TO BE MANUFACTURED IN A HOME KITCHEN.** Any process where exposed food is mixed, repacked, packaged and/or cooked is considered food manufacturing and falls under South Carolina Department of Agriculture (SCDA)/US Food and Drug Administration (FDA) jurisdiction. Any sauce, pickled food, bottled product and/or canned food must be sent to a **process authority** (Clemson University or N.C. State) for analysis prior to sale.

In order to manufacture food for public sale, vendors **must** follow these requirements:

Use an inspected facility (either South Carolina Department of Health and Environmental Control approved or SCDA approved). A home kitchen **IS NOT** an acceptable facility. Individuals can sell non-hazardous baked goods that are prepared ON SITE up to four times a year if they receive a permit from the County DHEC office. The vendor should post this at his/her booth or table.

Prior to sale, a vendor must send any and all **canned/jarred/bottled foods** (jams, jellies, sauces and pickled foods) to Clemson University, Dr. Barron at (864) 656-3397 or N.C. State, Mrs. Joanna Foegeding at (919) 515-2951 for analysis. Pickled foods (chow-chows, sauces and pickled vegetables) are **acidified** foods. Vendors of these types of food are required to attend a Better Process Control School, register with the Food and Drug Administration and have a certified scheduled process, including proper and accurate record keeping. All of this is to prevent botulism poisoning, which can and does happen. **Illegally home canned goods are considered hazardous and adulterated and will be removed from sale.**

Special Requirements for Rental of Stalls (continued)

Eggs that are sold off a grower's residence or farm must be inspected and graded according to USDA standards and kept on refrigeration at 45 degrees Fahrenheit. Unlabeled eggs or eggs off refrigeration are considered adulterated and will be removed from public sale and the stall fee forfeited. Violations of this law are a misdemeanor and carry a fine of no less than \$200, no more than \$500, imprisoned no more than ninety (90) days or both [Food and Cosmetic Act (Egg Law) Section 39-39-180).

An approved label that includes name of product, ingredient list, name and address of manufacturer and net weight is required on all foods sold to the public. This is a state and federal law. Pay close attention to font size, placement of information, accuracy and allergen disclosure.

11. Miscellaneous

- a. **PETS ARE NOT ALLOWED AT THE MARKET. NO ANIMALS OR ANIMAL SALES ARE PERMITTED IN THE MARKET. VIOLATORS WILL BE ASKED TO VACATE THE MARKET BY THE MARKET MANAGER.**
- b. Vendors are allowed to set up one hour before the market opens, and all vendors must exit their assigned space one-half hour after the market closes.
- c. All signs and displays advertising vendor products must have prior approval from the market manager.
- d. Vendors are responsible for collecting and remitting any and all sales taxes associated with the sale of their products.
- e. No smoking is permitted in the market or on market property.
- f. Cut produce samples are not allowed. Product must maintain original from the farm status.
- g. No product or containerized product can have ground contact. All products must be on tables provided by seller.

I hereby agree to the above noted requirements of the Six Mile Farmer's Depot to include food safety requirements. Food Safety is good marketing!!!

Signature

Date