

Main Street Farmers' Market



Tuesdays – 4:30 – 6:30 PM
Main Street Pavilion
Highland & Main Street

FARMERS' MARKET GUIDELINES

The Main Street Farmers' Market follows the Kansas Department of Agriculture regulations for the sale of retail food.

Vendors are responsible for knowing and abiding by all Kansas Department of Agriculture regulations regarding their products.

- KDA and K-State's publication, Food Safety for Kansas Farmers Market Vendors: Regulations and Best Practices is available online at www.fromthelandofkansas.com/discover-resources/farmers-market-resources
- KDA permits the distribution of samples at Kansas Farmers' markets provided the vendor complies with the food safety regulations outlined in the regulations.
- Scales must be certified

Vendors must raise, grow, and/or make their products sold at the market. No resale of products is allowed. Producers may not sell products purchased from wholesale or retail sources or products from other growers. On the first violation a producer will be warned and asked to remove the product(s). A second violation determined will required the removal of the vendor from the market.

The sale of non-potentially hazardous foods is allowed at the Farmers' Market. Non-potentially hazardous foods include baked goods such as cookies, breads, cakes, cinnamon rolls and fruit pies. Other non-potentially hazardous foods include fresh fruits and vegetables, nuts and honey.

Packaged products must be labeled with the common name of product, name and address of distributor, net weight or numerical count, ingredient list with items in descending order of predominance by weight.

The sale of fresh meat or meat products, fresh seafood and poultry is prohibited

The sale of frozen meats are allowed if they are from an inspected source, property labeled and maintained frozen.

Eggs may be sold if maintained at 45 degrees. Egg producers are required to obtain a Kansas Egg License, pay inspection fees and follow KDA labeling requirements

Home-canned products, except jams and jellies, are prohibited. Products must be labeled according to KDA requirements

All foods on sale or display must be effectively protected from contamination

The sale of potentially hazardous foods is restricted to protect the public from foodborne illness. Potentially hazardous foods consist in whole or in part of milk, milk products, eggs, meat, poultry or fish. Examples include meringue, custard or cream pies, cheesecakes, cream-filled cupcakes or donuts, cream cheese-based frostings or fillings, hamburger, hot dogs, burritos or egg rolls, jerky, summer sausage or similar products.

Vendors will be required to complete a registration form prior to participating in their first market and must sign in on the provided sign in sheet each week they participate in the market.

Vendors are responsible for the collection and remittance of sales tax as required by the State of Kansas.

Each vendor should set his/her own prices. All prices shall be clearly marked. Vendors are urged to sell at a fair market price. Dumping is not allowed. Dumping is defined as "charging significantly less than current market rates for a product with the objective of gaining an advantage over other producers".

Vendors are expected to act in a professional manner towards other market vendors and customers and at all times conduct themselves in a pleasant and courteous manner.

Vendors shall provide their own change, sacks, tables, chairs and/or other supplies

No sale of part of a sale including bagging of product can occur prior to the opening bell at 4:30 pm

No livestock or animals are to be sold at the market

Vendors are responsible for cleanup and removal of waste from their market stall and shall leave their site clean.

Vendors must reside within a 50-mile radius of Chanute

Homemade crafts are allowed.

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