

HIGHAM FERRERS FARMERS MARKET RULES

1. All produce must be locally grown or locally produced. Local means within 50 miles of the Market. Producers outside 50 miles (but within 80 miles) may be considered if they offer the most local supply of a particular product.

Where more than one producer of the same type applies for a vacant Market stall preference will be given to the most local producer, at the discretion of the management.

Own Produce - All produce sold must be grown, reared, caught, brewed, pickled, smoked or processed by the stallholder.

‘Own Produce’ means:

For primary produce, including livestock, that it has been grown or finished on the producers’ land.

For processed meat products, that the meat should be primary produced as defined above.

For other processed foods: that the products have been made within the defined radius and ingredients sourced locally where possible.

Crafts and processed products using materials from outside the area shall be excluded in favour of food products, which have an entirely local origin. The proportion of the Market represented by processed products and crafts shall generally not exceed 25% except in the winter months when it shall not exceed 50%.

2. Stalls must be staffed by the producer, their family or an employee who is directly involved with the growing/producing of the product on sale.

Producer co-operatives and community associations such as local allotment societies or Womens’ Institute groups may be agreed as principal products on a case by case bases. In all cases they must be bona fide producers.

3. Producers must sell only their own produce at a stall, all of which must have been stated on the License Application Form. A change of trade is not permitted without reapplication.
4. Added value products must contain a least 10% local raw ingredients.
5. All stalls must comply with current Trading Standards and Environment Health requirements.

Information shall be available to customers at each market about the rules of the market and the production methods used. The Market shall also publicise the availability of this information.

The Farmers Market shall be operated in accordance with trading standards, environmental health, alcohol licensing, market charters and other relevant legislation.

The policy of the Farmers Market in terms of sourcing locally produced food and encouraging sustainable methods of production shall be available to customers.

Producers must produce clear written information about production methods, which shall be available to any customer who requests it. The Market shall publicise the availability of this information. Producers shall be encouraged to welcome visitors onto their farm.

No genetically modified organisms are knowingly to be sold or included in products sold at the market.

6. Producers must maintain public, employee and products liability insurance.
7. All traders will be required to re-register on an annual basis in order that the most up to date information is held. Where changes to staff or products occur during the year they must be notified immediately to Higham Ferrers Town Council, all product changes are at the discretion of the Council.
8. **LITTER – NO MARKET LITTER SHOULD BE LEFT IN THE MARKET SQUARE.**

PLEASE ENSURE THAT YOU BAG UP YOUR LITTER AND TAKE IT AWAY WITH YOU.

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Amended October 2008