



RULES OF BEST in DORSET FARMERS' AND MAKERS' MARKETS (BiDFMM)

1. For the purpose of these rules Best in Dorset Farmers' & Makers Markets defines 'local' as a 30-mile radius of the market.
2. Only produce from within the defined local area may be sold at Best in Dorset Farmers' & Makers' Markets;
 - a. Difficult to source produce may be admitted from further away – up to a maximum of 100 miles;
 - b. Preference will be given to the most local producer when a space (for the product) becomes available so long as the required standards are met.
3. All produce sold must be grown, reared, caught, made or processed by the stallholder. Producers may sell only their own produce unless previously agreed.
4. The producer or someone directly involved in production will attend each market.
5. Processed goods must, where possible, contain at least 50% ingredients of local origin.
 - a. The base product should be significantly altered to qualify for sale at the market.
 - b. Receipts should be kept as proof of origin and may be requested by the market manager, Trading Standards or FARMA Representative.
6. Genetically modified products should not knowingly be used in the production of goods offered at market.
7. Producers must have Public, Product and Employee Liability Insurance to a value of £5 million – if you are unsure about where to get this the market manager or FARMA will be able to help. NB Someone minding your stall on a temporary basis is classed as an employee.
8. Produce preparation, display and handling must comply with local Environmental Health legislation; your details may be passed on.
9. Produce weighing, labelling and packaging must comply with Trading Standards legislation; your details may be passed on.

10. In order to qualify to trade at one-off events attended by Best in Dorset Farmers' & Makers' Markets as a 'group', Members must trade at a minimum of one regular, monthly farmers market organised by BidFMM.
11. Should any stallholder fail to comply with the above criteria and conditions, the BiDFMM reserves the right to revoke the invitation to trade at Farmers' Markets operated by BiDFMM.

In the interest of upholding a pleasant atmosphere at the market where customers feel confident in the quality of the produce on sale the following rules apply:

11. Only top-quality produce should be offered for sale at the market – the market manager reserves the right to remove substandard items.
12. Stalls should be clearly labelled with the business name.
13. Produce not listed on the application form may be removed by the market manager; an additional application form should be completed for new produce. The selection and balance of produce available at the market will be agreed by the market manager.
14. If claiming organic or similar certification, a copy of the Certification should be displayed on your stall.
15. People attending the stall must be clean and tidy.
 - a) Smoking at the stall is prohibited;
 - b) Adequate hand washing facilities must be provided where appropriate – ask the market manager or your local EHO if unsure.
16. Stalls must be kept tidy and free from hazards.
Stallholders are responsible for removing their own rubbish at the end of the day.
17. Stalls must be ready for trading when the market opens. Vehicles must be removed before the market starts.
18. Packing up should not begin before the market closes; vehicles may be brought back onto site when market finishes.

We ask that even if you run out of produce, you remain at the market until it closes as it affects the overall look of the market – treat it as an opportunity to promote your produce and other aspects of your business through leaflets and chatting to customers.

19. Antisocial behaviour will result in instant dismissal from the market.
20. Lesser transgressions of the rules will result in disciplinary action – two verbal and one written warning; continued non-compliance will result in dismissal.

The market manager's decision is final. However, if you feel you have been unfairly treated you may appeal.

Please retain one copy of these rules for your records, sign the other and return by post or email to:

Alison Calder, 35 Moordown Avenue, Weymouth, Dorset. DT3 6HU

b.ccat@btinternet.com

I, the undersigned, have read and agree to abide by the rules of Best in Dorset Farmers' & Makers' Markets.

Signature:

Print Name:

Business:

Position: Date: