

# **FRESHFARM Markets**

## **Rules & Procedures and Product Guidelines**

### **Updated for 2008-2009 Market Season**

## **I. Statement of Purpose**

FRESHFARM Markets, a nonprofit (501c3) organization, creates and operates producer-only farmers' markets in Washington, D.C. and Maryland and provides educational programs at these markets and in public schools in DC and MD. The organization is dedicated to building a sustainable, regional foodshed in the Chesapeake Bay watershed and to educating people about the benefits of sustainable agriculture in the region. FRESHFARM Markets emphasizes the direct connection between local food choices and the quality and health of our environment and daily lives. FRESHFARM Markets favors farmers/growers who farm the land or raise livestock using sustainable agricultural practices. By providing these farmers/growers with direct markets for their products, FRESHFARM Markets helps sustain the regional farm economy and helps ensure the future of farming in the Chesapeake Bay watershed. The Rules & Procedures and Product Guidelines are used to ensure the integrity of all products sold at the FRESHFARM Markets.

## **II. Rules and Procedures**

### **A. Farmer/Grower and Producer Eligibility**

FRESHFARM Markets recognizes a growing complexity in what producer-only rules mean due to the increasing number of foods at market that require on- or off-farm processing and the increase in entrepreneurial strategies that farmers/growers are using to bring regional products to market. FRESHFARM Markets regards these activities as indicators of a healthy adaptation due to access to direct markets and part of the process of building a viable local food economy. In making a case-by-case decision about these farmers/growers, producers and their products, FRESHFARM Markets will use a balance of factors: quality of product(s), scarcity of product(s) in the markets, diversity of product mix in the markets and traceability of the farmers/growers and producers.

#### **1. Producer-only Requirement**

FRESHFARM Markets is a public service whose goal is to support local agriculture and improve the quality of life in Washington, D.C. and Maryland. **Participation in the markets is primarily for regional farmers/growers who sell what they grow, raise or produce on their farm.** A farmer/grower may be a sole proprietorship, a partnership, or a corporation and shall include family members and employees who assist in the production and/or sales/marketing of the farm products. A farmer/grower may not be a cooperative. The re-sale of agricultural products by farmers/growers is not permitted.

If you are a farmer/grower who is also a producer (see definitions below; e.g., Cheese Maker), you must complete the additional Producer Product Form. If you are not a farmer/grower, you may be considered eligible to sell at FRESHFARM Markets as a Producer in one of the following categories:

- a) Baker who makes freshly baked goods from scratch, using seasonal ingredients from the region.
- b) Cheese Maker who makes cheese and other value-added products from milk that is purchased from regional dairy farms. Or a dairy farmer who supplies milk to a regional Cheese Maker whose cheese is to be sold at market.
- c) Pasta Maker who makes pasta and sauces from scratch, using seasonal ingredients from the region.
- d) Soap Maker who hand crafts soaps and/or other health-care products using seasonal ingredients from the region.
- e) Meat Processor who primarily operates a food processing facility that processes meat from regional

farmers/growers.

f) Fisherman/Waterman who raises or catches fresh fish and shellfish, and uses local processing facilities for seafood products to be sold at market.

g) Specialty: Other regional agricultural product(s) that are not currently available by farmers/growers at market and the agricultural product(s) is/are an important specialty crop in our region.

## **2. Regional Qualification**

To sell at the FRESHFARM Markets in Washington, D.C., all farmers/growers and producers must be from the Chesapeake Bay watershed region (including states of DE, MD, PA, WV and VA, and preferably within a 150-mile radius or a three hours' drive of Washington, D.C. Farmers/growers and producers at the FRESHFARM Markets in Maryland (Annapolis, Baltimore, Silver Spring and St. Michaels) must also be from the Chesapeake Bay watershed, and for the St. Michaels FRESHFARM Market, preference is given to farmers and producers from the Eastern Shore of Maryland. Applications from other areas will be reviewed and admitted to FRESHFARM Markets on a case by case basis.

## **3. Farmer/Grower and Producer Application & Market Fees**

All farmers/growers and producers must pay a weekly market fee of 6% of market sales (see Section D.4.). Application fees for the market season will be as follows:

a) Full-time Farmers/Growers: \$50 for first market; \$25 for each additional market.

Part-time Farmers/Growers (one month or less of market sales): \$25 per market.

b) Full-time Producers: \$100 for first market; \$50 for each additional market.

Part-time Producers (one month or less of market sales): \$50 per market.

c) Full-time Farmers/Growers and Producers: \$100 for first market; \$25 for each additional market.

## **4. Insurance**

All FRESHFARM Market farmers/growers and producers must carry insurance for general liability and property damage, including product liability coverage, in an amount not less than \$500,000. The policy shall name FRESHFARM Markets and other entities, if determined to be necessary, as added insureds, and shall also maintain all other coverage as required by law. A copy of the Certificate of Insurance must be provided with the application to the FRESHFARM Markets.

If you are a Meat Processor, all the farmers/growers that you process foods for that will be sold at FRESHFARM Markets must carry insurance for general liability and product liability of not less than \$500,000. If you as the Meat Processor are providing insurance coverage for these farmers/growers, a copy of the policy naming those farmers/growers must be provided with your application as proof of insurance coverage.

## **5. Farm Visits and Inspections**

All farmers/growers and producers are subject to annual farm or business visits and inspections. All new farmers/growers and producers will be inspected before approved to sell at any FRESHFARM Market. FRESHFARM Markets representatives may inspect any farm or establishment used by its farmers/growers or producers during normal business hours (8:00 am-6:00 pm) to verify compliance with the producer-only requirement. Such inspections may or may not be announced. The farmer/grower or producer must provide any help necessary to thoroughly document the establishment or property being inspected and the products brought to market and/or listed in the annual application. Failure to permit a farm visit or inspection may result in suspension from the FRESHFARM Markets. A farm map identifying locations of crops and directions to the farm and other establishments must be submitted with the FRESHFARM Markets application.

## **6. Leased Property**

If you are a farmer/grower or producer who leases property for products that will be brought to market,

you must include a copy of the signed lease agreement(s) with the annual market application. You must also submit a crop plan and farm map for the leased property and be willing to provide, upon request, receipts for planting or labor on the leased property.

## **B. Application Procedures**

### **1. Market Agreement**

All farmers/growers and producers must complete and sign a FRESHFARM Agreement as part of the annual application process to the FRESHFARM Markets.

### **2. Farmer/Grower Certificates and Product Plans**

The current product Plans and accompanying Farmer/Grower Certification Form must be submitted with the application to the FRESHFARM Markets. Note: Only first-time farmer/grower applicants to FRESHFARM Markets must provide the Farmer/Grower Certification Form, and it must be signed by your County Extension Agent as verification of your farmer/grower status. The product Plans can be tailored to your product line: Field Crops/Livestock, Greenhouse and Additional Products. Only items listed in your completed application can be sold at the FRESHFARM Markets. You must list all food and products that you plan to bring to market. Items not listed on these Plans will be allowed for sale only with advance and approval by the FRESHFARM Markets management.

### **3. Producer Certificates and Product Information**

Producers must provide a complete list of products to be brought to market, indicating all regional sources for value-added products, using the Producer Information Form. In addition, certificates must be provided with the market application as follows:

- a) Baker must provide certificate for approved baking facility.
- b) Cheese Maker who makes cheese and other value-added products from milk that is purchased from regional dairy farms must provide certificates for cheesemaking facility. Or a dairy farmer who supplies milk to a regional cheese maker whose cheese is to be sold at market must provide certificate for the cheese maker's processing facility and certificate for the dairy milking facility.
- c) Pasta Maker must provide certificate for approved baking facility.
- d) Soap Maker must provide documentation for processing facility.
- e) Meat Producer who primarily operates a food processing facility that processes meat from regional farmers/growers must provide state and federal (USDA) certificates for meat processing facility.
- f) Fisherman/Waterman must provide fishing/shellfish licenses and certificates for processing facilities.
- g) Specialty must provide information on the regional farmers/growers.

## **C. Product Guidelines**

Farmers/growers and producers must abide by all applicable federal, state and local health regulations in the harvest, preparation, labeling and safety of the product(s), s/he brings to market. A copy of all applicable permits, including those from the health department of the state or county where the products originate must be included with the FRESHFARM Markets application if the farmer/grower or producer plans to sell value-added or other farm products listed below. Products not specifically listed under the FRESHFARM Markets Product Guidelines will be reviewed on a case by case basis and admitted (or not) at the discretion of the market management.

### **1. Baked Goods**

Farmers/growers who provide documentation of their certified baking facility may bring baked goods to market. No commercial mixes, crusts or flavored fillings may be used. For farmers/producers at least 60% of ingredients in fruit or vegetable pies and tarts must be from their own production and other ingredients purchased from regional farmers/producers.

For Bakers, baked goods to be sold at market should highlight regional produce and seasonal

ingredients. No commercial mixes, crusts or flavored fillings may be used in bakery products. Production must comply with local health ordinances and the baker must supply to the FRESHFARM Markets management documentation of such compliance.

## **2. Canned Fruits and Vegetables**

Canned fruits and vegetables must be from the farmer/grower's own produce. If processed off-farm, the farmer/grower must supply to FRESHFARM Markets management the name, address and telephone number for the facility where the produce is processed.

## **3. Cider**

Cider must be produced from the farmer/grower's own or leased orchard, but may be processed off-farm. Contact information (name, address and telephone number) for the mill where the cider is pressed and processed must be provided to FRESHFARM Markets management.

## **4. Dried Fruits and Vegetables**

Dried fruits and vegetables must be from the farmer/grower's own produce and dried on his/her farm. If fruits/vegetables are dried off-farm, farmer/grower must supply information about location where they are dried.

## **5. Eggs**

Eggs must be from the farmer/grower's own fowl. No re-sale of another farmer/grower's eggs is allowed by any farmer/grower or producer.

## **6. Fish and Shellfish**

Fish and shellfish must be raised or caught by the fisherman/waterman. Aquaculture must comply with local or federal health ordinances, and the fisherman/waterman must supply documentation of such compliance to FRESHFARM Markets management. Fisherman/waterman must hold a commercial fishing license and submit a copy of the license. Contact information (name, address and telephone number) for any facilities where fish and shellfish is processed must be provided to FRESHFARM Markets management.

## **7. Flowers, Plants and Trees**

Flowers, plants, bedding plants and trees must be from the farmer/grower's own farm or greenhouse. No re-sale of flowers, plants and trees will be allowed by any farmer/grower or producer.

## **8. Frozen Fruit Products**

Frozen fruit products (e.g., sorbets) must be made by the farmer/grower. Flavoring agents (e.g., fruits) must be from the farmer/grower's own production or purchased from regional or FRESHFARM Markets farmers/growers. Frozen fruit products should highlight regional produce and seasonal ingredients. Exotic, out of region, flavorings (such as vanilla) may be purchased. No commercial products or mixes may be used. Production must comply with local health ordinances and licensing and the farmer/grower must supply the FRESHFARM Markets management with documentation of such compliance.

## **9. Grain Products**

Pasta, granola, baking mixes, meal and flour prepared by the farmer/grower or Pasta maker must be from fresh meals and regional produce when available. Exotic, out of region ingredients (such as olive oil) may be purchased. No commercial products or mixes may be used. Dried fruit for the granola must be produced by the farmer/grower or purchased from regional or FRESHFARM Markets farmers/growers. Eggs for the pasta must be from the farmer/grower's fowl or purchased from regional or FRESHFARM Markets' farmers/growers. Fillings for the pastas must be from the farmer/producer's own produce or purchased from regional or FRESHFARM Markets' farmers/growers. Production must comply with local health ordinances and the

farmer/grower or Pasta maker must supply the FRESHFARM Markets with documentation of such compliance.

### **10. Honey**

Honey must be from the farmer/grower's own hives, but may be processed off-farm. The farmer/grower must provide the FRESHFARM Markets management with the name, address and telephone number of the facility where the honey is processed.

### **11. Meats and Meat Products**

All meat products must be 100% from the animals raised from weaning by the farmer/grower. Animals may be butchered or processed off-farm. Processing must comply with local, state and/or federal health ordinances and the farmer/grower must supply documentation of such compliances to the FRESHFARM Markets management.

For Meat Processors, all meats must be raised by farmers/growers in the region defined by FRESHFARM Markets that is the Chesapeake Bay watershed region, preferably a 150-mile radius or a three hours' drive of Washington, D.C. All meat products sold must carry the identification of the individual farmer/grower and the Meat Processor identification. Processing must comply with local, state and/or federal health ordinances and the Meat Processor must supply documentation of such compliances to the FRESHFARM Markets management.

### **12. Milk, Cheese and Fresh or Frozen Dairy Products**

Fresh milk must be 100% from the farmer/grower's own herd. Cheese, butter and other dairy products (including ice cream or frozen yogurt) must be made by the farmer/grower. Flavoring agents (e.g., fruit or honey) used in the dairy products or cheese must be from the farmer/grower's own farm or purchased from regional or FRESHFARM Markets farmers/growers. Production must comply with local, state and/or federal ordinances and licensing; and the farmer/grower must supply the FRESHFARM Markets management with documentation of such compliance.

For Cheese Makers, all milk purchased for dairy products or cheese must be from regional farmers. The Cheese Maker must provide contact information (owner, farm name, address, telephone number and directions) for the farms from which the Cheese Maker is buying the milk. If a dairy farm is supplying the milk to a Cheese Maker in the market region, complete contact information for the Cheese Maker must be provided. All production must comply with local, state and/or federal ordinances and licensing; and the Cheese Maker must supply the FRESHFARM Markets management with documentation of such compliance.

### **13. Pestos, Flavored Oils, Mustards and Vinegars**

Pestos, flavored oils, mustards and vinegars must be prepared by the farmer/grower using his/her own produce. Exotic, out of region, ingredients (such as olive oil) may be purchased. Production must comply with local and state health codes and the farmer/grower must provide the FRESHFARM Markets management with documentation of such compliance.

### **14. Preserves, Jams, and Fruit Butters, Syrups and Purees, Salsas**

Preserves, jams and fruit butters, syrups or purees and salsas must be prepared from the farmer/grower's own fresh fruits and vegetables. These items may be processed on or off-farm. Production must comply with local or state health codes and the farmer/grower must provide the FRESHFARM Markets management with documentation of such compliance.

### **15. Produce**

All produce, defined as vegetables and fruits, offered for sale at the FRESHFARM Markets must be 100% grown by the farmer/grower. The re-sale of produce is strictly prohibited.

### **16. Soaps and Herbal Products**

Soaps and herbal products include fresh and dried herbs, creams, spritzers, powders and scrubs. These items must be made by the farmer/grower or Soap maker. Soaps and herbal products should highlight regional produce and seasonal ingredients. Exotic, out of region, ingredients (such as oils and essential oils) may be purchased.

### **17. Wool and Pelts**

Wool and pelts must be from the farmer/grower's own animals, but may be carded and cleaned off-farm. Wool/yarn must be spun by the farmer/grower. No more than 25% of exotic, out of region, fibers may be added to the yarn during processing and spinning. For pelts, animals may be processed off-farm. The farmer/grower must provide the FRESHFARM Markets management with the name, address and telephone number for the facilities where wool and pelts are processed off-farm.

### **18. Seasonal Farm Products and Crafts**

Seasonal farm products and crafts produced from materials grown or gathered on the farm by the farmer/grower, such as flower or herb bouquets or wreaths and foraged plant materials are allowed at the market management's discretion. Christmas trees sold at FRESHFARM Markets must be grown by the farmer/grower.

### **19. Other Farm Products**

Other farm products sold at the FRESHFARM Markets must be homemade of material grown, processed or gathered predominately by the farmer/producer. These products include compost, mulch and custom potting mix.

### **20. Farm-Related Merchandise**

The intent of the FRESHFARM Markets is for farmers/growers and producers to sell fresh food. On a case by case basis, we will allow farmers/growers to sell farm-related merchandise (e.g., tee-shirts, caps, cookbooks, note cards with farm scenes). This farm-related merchandise must constitute a small portion of the product mix that the farmer/grower is selling at market. All farm-related merchandise must be shown to the market management for advance approval before selling the item(s) at any FRESHFARM Market.

### **21. Specialty Agricultural Products**

At the discretion of the FRESHFARM Market management, specialty agricultural products may be offered for sale at the FRESHFARM Markets by a Specialty Producer who has a partnership agreement with a farmer/grower in the region. These products must be a specialty crop in the Chesapeake Bay region.

### **22. Prepared Foods**

A limited amount of prepared foods may be approved for sale at FRESHFARM Markets, but no foods will be prepared from scratch at market and then sold at market. Farmers/growers and producers may only sell prepared foods (e.g., soup, chili) that are made with ingredients from the region or FRESHFARM Markets farmers/growers and are prepared in advance of market in an approved sanitary kitchen facility. Production must comply with state health codes and the farmer/grower or producer must provide the FRESHFARM Markets management with documentation of such compliance.

## **D. Market Operations and Procedures**

The FRESHFARM Markets management is responsible for administering and enforcing all FRESHFARM Markets Rules and Procedures as well as public safety, space assignments, market fee collection, market data collection and market public education programs. The FRESHFARM Market management has final authority in resolving issues in a civil and efficient manner.

## 2. Market Opening and Closing

Farmers/growers and producers must arrive at least one hour before the FRESHFARM Market opens. No farmer/grower or producer may drive into the market site after the market has opened without permission of the FRESHFARM Markets management. Latecomers may be denied admission or admitted and located at the market management's discretion. All markets will open and close with the ringing of a market bell. **No sales are allowed before the market opens.** Bagging of items may begin 15 minutes before opening time. At the close of market, all farmers/growers and producers must begin packing up to leave the market site, but may continue to sell as they load. Farmers/growers and producers must leave the market site as soon as possible after the close of market.

## 3. Market Fee Structure

All farmers/growers and producers participating in the FRESHFARM Markets will remit weekly market fees to the FRESHFARM Markets management by the next week's market. The FRESHFARM Markets fee structure is designed as an incentive for the farmers/growers and producers and the markets to prosper. Fees are used to pay for market permits and licenses, liability insurance, parking meter fees, school district fees, market staff, market signage and printed materials, weekly market e-mail newsletter, market equipment, market educational programs and promotion of the market. Sales should be reported accurately. Inaccurate or fraudulent reporting jeopardizes the future of the FRESHFARM Markets and the individual success of every farmer/grower and producer at the markets. Fraudulent reporting or failure to remit weekly market fees may result in fines and a farmer/grower or producer being suspended from the FRESHFARM Markets.

## 4. Calculating and Reporting Market Fees

All farmers/growers and producers must apply a market fee rate of 6% of total gross sales (excluding any sales tax charged) for each week's FRESHFARM Market. If the farmer/grower or producer is selling in more than one FRESHFARM Market, s/he must indicate total gross sales for each market. **A check or money order for the percentage market fee should be made payable to the FRESHFARM Markets and mailed to FRESHFARM Markets, P.O. Box 15691, Washington, DC 20003 on a weekly or monthly basis.** No cash payments will be accepted; no checks will be collected at the markets. All farmers/growers and producers must call in to Bernadine (Bernie) Prince (202.546.1491) or send an email to [bernie@freshfarmmarkets.org](mailto:bernie@freshfarmmarkets.org) with their gross market sales (specifying sales for each individual market) by the end of the next business day after the market. NO EXCEPTIONS—even if you are paying monthly fees, you must call or email weekly market sales.

All farmers/growers and producers must complete a Payment of Fees Form. If farmers/growers or producers fail to report weekly market sales and/or, without prior notice to market management, do not pay market fees in a timely manner (i.e., no later than two weeks after the market sales' date), the farmer/grower or producer will be assessed a \$100 fine and risk expulsion from the FRESHFARM Markets.

## 5. Market Attendance

A minimum attendance of 80% of market days is required for a full-time farmer/grower and/or producer to be considered for admission to the FRESHFARM Markets the following season and to hold the farmer/grower or producer's assigned place at the market. This minimum attendance requirement may be waived at the discretion of the market management. Farmers/grower or producers not able to attend a market day should telephone Bernadine Prince (202.546.1491) or Ann Yonkers (202.362.8889) ahead of time, preferably at least 24 hours in advance, so the market setup can be modified and/or the space filled on a temporary basis. For emergencies, call our cell phones: Ann Yonkers (202.486.9310) or Bernie Prince (202.441.5907).

## 6. Market Space Assignments

The FRESHFARM Markets management retains control of all unassigned space openings. Such spaces will be available to current and new farmers/growers or producers who wish to change the size or location of

their space. Requests from current farmers/growers or producers for space assignment changes will be considered before locating new farmers/growers or producers in a market. Space assignments to new farmers/growers or producers will be made at the market management's discretion to insure the viability of the FRESHFARM Markets and the diversity of the marketplace.

## **7. Farmstand Signage and Maintenance**

Before the market opens, farmers/growers and producers should post prices for all items and an attractive farm sign with the name and location of the farm in a clearly visible location. The farm or business sign should be mounted on the farmer/grower or producer's vehicle or on, or next to, the market tables. The farm or business sign and lettering should be large enough to be easily read from a reasonable distance. If an awning, canopy or popup tent is erected, it must be firmly secured to prevent it from blowing away. Inadequately secured awnings, canopies or popup tents may be removed by the market management. Tables and other fixtures should be in good repair. All produce must be kept off the ground. Market products should be of a high quality. Products that do not meet this quality criterion may be removed at the market management's discretion. Farmers/growers and producers who fail to comply with this requirement are subject to suspension or termination from the FRESHFARM Markets.

## **8. Sanitation**

Farmers/growers and producers must maintain their market stands and spaces in a clean and sanitary condition. Each farmer/grower or producer is responsible for bringing a broom and trash bags and keeping the market area free of any debris. Farmers/growers and producers must remove containers, waste and trimmings before leaving the market site and take any trash or garbage they have generated at market back to the farm. The market management will be responsible for ensuring that any trash from public traffic at the market sites is properly removed and disposed of at the close of each market day.

## **9. Market Food Samples**

Food samples must be prepared behind the farmer/grower or producer's market stand and presented in a safe and sanitary manner, according to the direction of the FRESHFARM Markets management. The farmer/grower or producer must provide trash receptacles for the disposal of any sampling materials like cups, spoons or toothpicks.

## **10. Scales**

Scales must be registered as legal for trade and meet local and/or state regulations for commercial scales. Scales must be placed so that they are clearly visible and readable to customers at all times. Scales may be checked for accuracy at the market site by officials from the Department of Consumer and Regulatory Affairs.

## **11. Farmers' Market Nutrition Program Coupons**

FRESHFARM Markets management strongly encourages all farmers/growers of fruits and vegetables to accept WIC Farmers' Market Nutrition Program (WIC/FMNP) and Senior's Farmers' Market coupons from customers for qualifying purchases. WIC/FMNP certificates of participating farmers/producers must be properly displayed at their market stands.

## **12. Sales Tax**

Farmers/growers or producers selling non-edible products, such as flowers, plants, wreaths or other items that are subject to sales tax, should comply with local and state tax regulations. Farmers/growers and producers must provide their sales tax identification number and a copy of their sales tax card.

## **13. Market Programs**

a. **Educational Programs**: All farmers/growers and producers will be asked to participate in

educational programs including market tours and product demonstrations during FRESHFARM Market days. Farmers/growers and producers may also be asked to participate in classroom programs. Farmers/growers or producers are also encouraged, but not required, to provide market produce to the “Chef at Market” programs that feature fresh, seasonal recipes prepared by local, regional and nationally known chefs.

**b. Gleaning Programs:** Farmers/growers and producers are encouraged, but not required, to participate in the FRESHFARM Markets end of market gleaning program by donating fresh, usable produce or other foods to the nonprofit organizations that will pick up the produce at the end of the market day.

### **III. Administration of Rules and Procedures**

#### **A. Advisory Committee to FRESHFARM Markets for Rules, Procedures & Product Guidelines**

In order to ensure that the producer-only farmers’ markets created and operated by FRESHFARM Markets continue to promote the viability of agriculture in the Chesapeake Bay region and to remain flexible for emerging situations related to all farmers/growers and producers, an Advisory Committee was created in 2004. This Advisory Committee will serve at the direction of FRESHFARM Markets’ Board of Directors and recommend changes to the FRESHFARM Markets “Rules, Procedures & Product Guidelines” on an annual basis.

#### **B. Producer-Only Violations**

Complaints of a suspected violation of the producer-only rule should be submitted in writing to the FRESHFARM Market management. The identity of the person complaining shall be kept confidential. The market management may notify the subject of the complaint in writing and confer with farmer/grower or producer market members and others, if necessary, to determine what level of investigation is necessary including a site visit. Farmers/growers or producers refusing to cooperate with a site visit will be permanently removed from the market. Any farmer/grower or producer who is found to have violated the producer-only rule will receive a warning, a temporary suspension, or be permanently removed from the market, depending on the severity of the offense. Any subsequent violation of the producer-only rule will be grounds for removal from the market.

#### **C. Other Rule Violations**

The FRESHFARM Market management has the responsibility and authority to direct farmers/growers and producers to comply with the FRESHFARM Market Rules and Procedures. Complaints regarding violation of other rules may be referred verbally or in writing to the market management for resolution. Penalties for violations may include a warning, temporary suspension, or permanent exclusion from the FRESHFARM Markets, depending on the severity of the offense. If violations of the Market Rules and Procedures or other rules result in suspension or exclusion from the FRESHFARM Markets, no refund of fees will be made.

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