



## Wallington Farmers' Market Rules

Read the rules carefully. To attend one of our markets, you must comply with the rules below. These rules have been developed to make provision for most of the circumstances which either have or could arise based on the experiences of Farmers' Markets here and elsewhere and in the interest of the Farmers' Market, the Farmers and Producers who support and depend upon the Farmers' Market for their business and the general public. When in doubt, producers should seek clarification from the Market Manager.

**Locally produced** – Produce must be from within a 40 mile radius of the market site. Where a product is not available within the 40 miles radius, at the Manager's discretion, produce from up to a 100 mile radius may be permitted, in order to enhance the range of produce on offer.

**Own produce** – All produce sold must be grown, reared, caught, brewed, pickled, baked, smoked or processed by the stall holder. Producers may sell only their own produce; no bought-in produce is allowed.

**Principal Producer** – The stall must be attended by the principle producer or a representative involved in the production process.

- Priority will be given to primary producers of foodstuffs such as meat, fish, fruit, vegetables and eggs.
- Processed foods for sale at the market should contain at least 10% of ingredients of produce, and more where appropriate, grown or reared within the markets' definition of local of produce. The base product should be significantly altered to qualify for sale at the farmers' market.
- Only top quality produce should be offered for sale at the market - the market organiser reserves the right to remove substandard items.
- No genetically modified (GM) produce or produce containing GM ingredients may be knowingly offered for sale at the market.
- Priority will be given to producers who are closest to the market, previous attendees and those operating environmentally/welfare friendly schemes (e.g. free range/organic).
- Producers agree to be visited at their place of production by a representative of the market.
- Where there is sufficient space, local craft stalls selling products primarily made from locally naturally occurring materials will be permitted. Other high quality art or craft items may be permitted with a focus on items which are not damaging to the environment.
- Where there is sufficient space, a small number of voluntary sector or community stalls may be accommodated at each market.
- We welcome comments and suggestions from customers and producers alike. Please feel free to speak to the Market Manager, or write them in the comments book provided. Equally, if you have cause for concern, please contact the Market Manager. If you wish the matter to be resolved more formally, we invite customers or producers to email [markets@ecolocal.org.uk](mailto:markets@ecolocal.org.uk) or write to Farmers' Market Manager, EcoLocal, The Lodge, Honeywood Walk, Carshalton SM5 3NX

## **Conditions for Trade**

1. Anyone selling at the Farmers' Market is required to have registered with EcoLocal and signed to this effect on the appropriate form for each year.
2. Producers must book and pay in advance. Any refund of fees is at the total discretion of EcoLocal. Published stall rates may be subject to change during the course of the year.
3. Each Producer must hold adequate liability insurance (no less than £5 million). Up to date copies of your Produce and Public Liability Insurance Certificates must be provided to EcoLocal.
4. You must provide a copy of your current food hygiene inspection/rating to EcoLocal
5. You must provide a current risk assessment of your stall to EcoLocal. If you are cooking, this must also include a fire risk assessment.
6. All participants must use a green and white striped 'Zapp' type Canopy (3 x 2.5m) or their own 3mx3m green or white gazebo. (unless otherwise agreed).
7. If providing your own canopy/gazebo it is your responsibility to ensure it is adequately weighted/tied down for the level of wind on the day.
8. Producers should display trading names clearly on their stalls, together with the contact address.
9. You agree to co-operate in any enquiry that arises over tracing the origins of produce or matters that relate to the proper regulation of the Farmers' Market and disclose all relevant information.
10. If claiming organic or similar certification, a copy of the certificate and any supporting documents that specify what is covered must be displayed on your stall.
11. If you are planning to sell alcohol then by law you will need to apply to the London Borough of Sutton for a licence.
12. The selection and balance of produce available at the market will be agreed by the EcoLocal, the market does not offer exclusivity for produce.
13. The organisers of the market may request that you refrain from selling specific produce, if, for example, there are a number of producers selling the same product.
14. You should contact the market organiser before adding a new produce to your range. Produce not agreed in advance may be removed by the market organiser.
15. The market will be open to the public from the times stated on the booking form. Set up is usually from 1.5 hours prior to the market. No stall holders to arrive before then without prior permission of the Market Manager. Vehicles must be removed from the site 15 minutes before start of the market. Stall holders must not bring vehicles into the market site before the official end or as advised by market staff on the day.
16. We ask that, even if you sell out, you remain at the market until closing as it affects the look of market overall – treat it as an opportunity to promote your produce and your business

through leaflets and chatting to customers; pictures and information about production will help generate interest as well as 'telling the story' while you have produce to sell.

17. Pitches are allocated at the Market Manager's discretion. The size of the pitches may vary. However, as a general rule they are 3m wide and 3m deep.
18. The allocation of stalls is solely at the discretion of the Market Manager. Stall holders must accept the location of the stall allocated to them.
19. The producer has sole responsibility for complying with all local and national laws and regulations regarding the production, labelling, display, storage and sale of goods. If applicable all producers must comply with the Food Safety (General Food Hygiene) Regulations 1995, the Food Safety (Temperature Control) Regulations 1995 and the Food Safety Act 1990. Full co-operation with Trading Standards, Environmental Health and other public protection agencies will be a condition of attendance.
20. You must provide your own adequate hand washing facilities where appropriate – ask your local EHO if unsure.
21. Transportation – producers must ensure that vehicle/s and containers are suitable for transporting food and meet food hygiene standards.
22. People attending the stall must be clean and tidy. Smoking at the stall is prohibited. Every producer contributes to the overall look, atmosphere and, therefore, success of the market.
23. Stalls must be kept clean, tidy and free from hazards. All rubbish and surplus produce is to be taken away at the end of the market by the stallholder: pitches should be left clean and tidy and free from rubbish.
24. Stall holders are required to co-operate with the Market Manager in the interests of the smooth operation of the Farmers Market.
25. Antisocial behaviour by yourself or your staff will mean instant dismissal from the market.
26. Lesser transgressions of the rules will result in disciplinary action – two verbal and one written warning; continued non-compliance will result in dismissal.
27. Very occasionally, it may be necessary for the market to be cancelled due to stress of weather or other exceptional reasons in which case the market manager has the ultimate responsibility for taking a decision and will give as much notice as possible in the circumstances.
28. Any stall holder who fails to comply with these rules may be suspended pending further investigation or other actions and may ultimately be refused entry to EcoLocal's markets and this fact be passed onto other Farmers' Markets organisers in the interests of preserving and maintaining standards.

*Updated 14/12/2022*