



Regulations, Risk Management, Food Safety

Market Regulations

- Market site and operations
 - Event or temporary use permits
 - Site plans for emergency access, traffic control, restrooms, etc.
 - Canopy weights and fire resistant standards
 - Site or event insurance (as required by host)
- Cooking demonstrations
 - Fire safety or open flame restrictions
 - Market guidelines for demo sampling



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Vendor or Product Regulations

- Vendor sales and business practices
 - Privilege (business) license
 - Sales tax registration
 - Scale certification
- Prepared (hot or ready to eat) foods, sampling
 - Temporary Food Service permit (not currently available for markets)
 - Mobile Food Unit or Pushcart permit
 - Market regulated sampling guidelines
- Products - produce, farm products, value-added, etc.
 - Documentation of required permits, inspections, licenses, etc.
 - Informational product guidelines linked to regulatory contacts, references, and resources



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Risk Management

- Hold harmless

Vendor agreements should include a hold harmless clause as a condition for vending. This provision is a legal statement intended to reduce the market's liability for vendor-related circumstances or incidents.
- Liability insurance
 - Market liability - coverage for overall market site and operations
 - Vendor liability - individual vendor coverage that may include production, at-market activities, products, etc.
- Prevention practices for site and customer safety
 - Safety checklist and regular site inspections
 - Emergency contact list and response plan



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Food Safety

- Sampling guidelines and requirements
The free sampling of foods must be regulated under market policies (in the absence of external regulatory requirements).
- Product-specific food safety standards for vendors
 - Vendors must demonstrate compliance with food safety guidelines specific to each product's production and sale.
 - Contact with NC Cooperative Extension should be initiated if any uncertainty, questions, or concerns arise regarding safe food practices.
- Market action, assistance, and referral
 - Management must take immediate steps to address concerns
 - Vendors should be referred to materials, contacts, and resources