



OPERATING GUIDELINES

1. The Market shall be located in the front parking lot of Forsyth City Hall (23 E. Main St.) in downtown Forsyth. Operating hours shall commence at 9:00am and run until 5:00pm each Friday of the month from May through October.
2. Due to limited space, all participants must register online or in person no later than the Wednesday prior to that week's market. To ensure correct preparations are made for the number of vendors and promotion of that week's vendors to public. You may register for multiple weeks at a time.
3. Participation is open to any person interested in the promotion of this market who is willing to abide by its regulations.
4. It is the responsibility of each vendor/producer to abide by all federal/state/county regulations which govern the production, harvest, preparation, preservation, labeling or safety of the product the vendor offers for sale at the market.
5. There will be a weekly \$10.00 set-up fee per 10x10 space to help defray the cost of the market. An additional \$5.00 is charged per week for the use of electricity. Payments can be made online or via cash, check, or card (there will be a processing fee on all cards).
6. Fruits and vegetables must be sold only in their RAW, UNPROCESSED form unless otherwise noted on labeling or signs.
7. The sale of hot boiled peanuts can only be permitted when they are prepared on site and dispensed directly into containers used for said sale.
8. Home baked and processed food such as bread, jellies, jams, preserves, and pickles are welcome, please note: While the Department of Agriculture is no longer issuing formal Cottage Food Licenses, Main Street Market still requires all home-produced goods to meet the established labeling standards. To maintain the quality and safety our customers expect, all vendors must continue to label their products according to Department of Agriculture specifications. **ALL CONSUMBABLE ITEMS MUST BE LABELED WITH THE INGREDIENTS.**
9. Each vendor will be responsible for setting up, displaying, and packaging their products, as well as protecting those products from the elements. Vendors must leave their selling area in a clean and orderly condition. All unsold goods must be removed from the property.
10. ALL PRODUCTS FOR SALE MUST STATE THEIR ORIGIN. This can either be done with individual labels or with display signs. Signage displaying farm names is adequate so long as the product being sold came from that farm.

11. Vendors may coordinate and sell for each other as long as the product's origin is clearly distinguished.
12. If items are brought to the market for resale, a sign must be displayed indicating origin.
13. Locally made arts & crafts may be sold if approved by the Main Street Market Committee. It is the intention that these arts and crafts are original and local in nature.
14. No live animals are permitted for sale at this market. Photos of said animals can be exhibited together with information about the animals.
15. Prices should be fair market value negotiated by the vendor and the customer. Two good sources of pricing are the supermarkets and the Farmers and Consumers Market Bulletin.
16. It is not the intent of this Market to conflict with any of the downtown merchants. Selling such produce shall only be allowed if approved by the Main Street Market Committee.
17. An accident or injury must be immediately reported, and a situation report must be completed. Anyone who comes to participate in the market as a vendor or customer comes at their own risk. The market is not liable for an injury to a person or property.
18. PROFESSIONAL AND COURTEOUS BEHAVIOR IS EXPECTED AT ALL TIMES. Conflicts or concerns should be addressed to the Farmers Market Committee for resolution.
19. Vendors and their customers are free to utilize the restroom inside Forsyth City Hall.
20. THE MAIN STREET MARKET COMMITTEE RESERVES THE RIGHT TO DISMISS ANY VENDOR, AT ANY TIME FOR VIOLATION OF THESE GUIDELINES.

FOR ADDITIONAL INFORMATION CONTACT:

Main Street Director
23 East Main Street, Forsyth, GA 31029
478-994-7747 or mainstreetforsyth@gmail.com

