

PENISTONE LOCAL FOOD AND FARMERS' MARKET

AIMS

Penistone Local Food and Farmers' Market aims to provide food and products sourced from local producers, sold to the public by the producers

___ Consumers will be assured that produce bought at Penistone Local Food and Farmers' Market is local, is sold in line with hygiene and all other relevant legislation and that they are able to trace the product back to the producer.

WHO RUNS PENISTONE FARMERS MARKET?

The market is run by a group of volunteers made up of stall holders, interested local people and officers from Barnsley Metropolitan Borough Council.

HOW ARE STALL HOLDERS SELECTED?

Stall holders and their goods will be graded using the system detailed below. Only 25% of stalls will be allocated to non-food goods to ensure the markets keeps it's focus as a Local Food and Farmers' Market

Priority will be given to farmers, growers and food producers adding value to local ingredients from within a 30 mile radius of Penistone.

Farmers, growers and food producers from a radius of 30 to 50 miles can apply for a stall where the product they wish to sell is not already represented.

Up to 25% of the stalls at any market will be available to craft producers. This is limited to retain the focus on local food.

WHAT IS OWN PRODUCE?

Products sold will be the stall holder's own produce, that is:

Primary products must be from sources that have spent the majority of their lifetime on the producer's own farm/site.

Products must contain a large majority of 'own produce' or local ingredient as above, and be produced on their own farm / site.

Craft products must be made by the stallholder

No bought-in goods are to be sold.

Penistone Local Food and Farmers' Market maintains the discretion to decide whether organisations or individuals meet the above guidelines and as a result refuse attendance at the Local Food and Farmers' Market.

WHEN IS IT HAPPENING?

The market will run on the second Saturday in every month on the year from 9.00am to 1.00pm.

WHERE IS IT HAPPENING?

It will be held in the Market area in the centre of Penistone.

WHAT DOES IT COST?

The normal cost of a stall at each market will be £20 per stall or pitch including lighting. **However, please call Judith Patrick on 07880 554986 for current stall fees.** There are a number of stalls with an electrical supply, please tell us if you require an electricity supply.

BOOKING A STALL OR PITCH

Simply agree to the conditions set out in the accompanying sheets, agree with Judith Patrick that a space has been booked for you and **bring your booking form with you on the day of your first market.**

Please note you must have approval from Penistone Farmers Market Organisers before attending. You cannot simply turn up on the day.

PENISTONE LOCAL FOOD AND FARMERS' MARKET BOOKING FORM

If you require any further information, please contact Judith Patrick on 07880 554986.

I would like to attend Penistone Local Food and Farmers' Market on	
I understand that the cost of each pitch or stall will be £20, payable on the day of the market	
I will be selling	
I have the following additional requirements (please tell us if you need electricity)	
Public Liability Insurance	I have / I do not have public liability insurance
Name of Trader	
Name of Business	
Address of Business	
Postcode	
Mobile telephone number	
Landline telephone number	
E-mail address	
Website for the business	
Signature of stall holder	

PENISTONE LOCAL FOOD AND FARMERS' MARKET

MARKET CHARTER

Only good quality, wholesome food and quality products will be sold

Only products grown, raised, caught or produced locally will be sold by the producers themselves. Produced and manufactured products must be made locally and primarily from local ingredients / materials. No bought in goods will be sold at the market.

Prices must be displayed and all products will be labelled clearly. This will include ingredients and the full postal address of the producer.

Stall holders must occupy the stall which has been allocated to them on the day of the market. Furthermore, the organisers reserve the right to refuse stall holders use of a stall or pitch on the market site during a scheduled Farmers' Market.

No aggressive techniques will be used to sell products.

Stall holders will comply with all statutory hygiene and trading legislation, and will have attended any required trading or hygiene courses and be in possession of the appropriate certificates. This is the responsibility of the stall holders not the market organisers.

Stall holders will leave the stall and surrounding area clean and tidy before leaving the site.

In the event of dispute, the representative from the Penistone Local Food and Farmers' Market Organising Group will make the final and binding decision.

I hereby agree to abide by the above Market Charter and accept that failure to do so may result in me being excluded from Penistone Local Food and Farmers' Market.

Name of Trader	
Business Name	
Signature	
Date	

PENISTONE LOCAL FOOD AND FARMERS' MARKET

LABELLING, STORAGE AND PRESENTATION OF FOOD

The following information is for guidance only. All traders must meet statutory legislation and if there is any doubt, then traders should seek assistance from the Environmental Health (commercial section) of Barnsley Metropolitan Borough Council on 01226 773860. Trading Standards will also be able to assist within the Barnsley Metropolitan Borough Council area or contact your own local authority.

FOOD LABELLING

Labels must be clear and conspicuous stating;

The name of the food

Types of additives, if any (including antioxidants, sweeteners, colourings, flavour enhancers, flavourings and preservatives).

FOOD SAFETY

Stall holders must maintain their stalls and spaces in a clean and sanitary condition and must remove all packaging and other materials bought by them before leaving the site
Food stuffs and containers must not be placed on the ground

Storage, preparation and packing must only be carried out in premises registered and fit for such purposes. This includes foodstuffs that are fit for sale at a subsequent event.

TRANSPORT

Conveyances and/or carrying containers used for transporting foodstuffs must be suitable for that use, kept clean and maintained in good order to protect foodstuffs from contamination.

MEAT AND MEAT PRODUCTS

Meat and meat products must be suitably wrapped and sealed and sold as such
Bags of meat must not be opened for the sale of items separately and should be kept at below 8°C

Cooked meats must be vacuum packed and kept at or below 8°C at all times

Fresh poultry must be kept and/or displayed at a temperature of between 4°C and -2°C.

Frozen meat must be kept and displayed at below -18°C and must remain frozen throughout the duration of the market.

All food products must be kept covered and regular temperature checked if required (e.g. meat and meat products)

Hands should be washed in-between handling food products and money, or disposable gloves used.

GENERAL

Never allow raw and cooked foods to come into contact with each other or be stored for sold on the same surface or container

Clean and washable protective clothing must be worn

To protect from contamination of products, stall holders must wash their hands before returning to the stall, e.g. if visiting other stall, or going to the toilet. In general, maintain a clean stall and a standard of personal hygiene commensurate with handling food and do not trade if you have medical conditions, wound etc. which could lead to the contamination of produce.

Smoking is not permitted at the stall

You must examine your procedures of hygiene, through all processing, transport, sale etc. to ensure hygiene is maintained throughout. Further guidance is available from the Food Standards Agency document - Safer Food, Better Business.

IF IN ANY DOUBT, CONTACT YOUR LOCAL TRADING STANDARDS AND/OR ENVIRONMENTAL HEALTH DEPARTMENT.