

Hants County Ex Farmers' Market

Vendor Application 2021 season

Please return to: hantscountyex@eastlink.ca

Thank you for your interest in the *Hants County Ex Farmers' Market at the Fairgrounds*. The new market is a project of the Not-for-Profit Windsor Agricultural Society. As a member of Farmers' Markets of Nova Scotia Cooperative Ltd., *Hants County Ex Farmers' Market* will adhere to the same principles of "make it, bake it, grow it". The mission is to provide a direct market venue for producers of local goods and services, to engage with the community in an easily accessible location at a convenient time.

Dates: Thursdays - May 27 (proposed start) - October 14 (proposed end), 4pm-8pm. **Location:** Main courtyard, adjacent to Wentworth Road. There is an opportunity in the future to move inside, but outdoors is the best option currently during Covid-19. *There may be a requirement to modify location somewhat should a small scale Hants County Exhibition be a possibility the last two weekends in September.

Cost: Basic single space is \$30+HST **Map of market area:** see last page.

Criteria for vendor selection: Hants County Ex Fairgrounds Market management reserves the right to accept or refuse any vendor application. We wish to offer customers a variety of quality, locally produced goods such as – field produce; meat & fish; plants & flowers; prepared foods & beverages; arts, crafts, & handmade artisan products. *All accepted food vendors must have current food handling certification and public market permits, as well as any required documentation for prepared food vendors. Proof of all necessary documentation will be required with vendor applications (not this expression of interest). *All required Covid-19 protocols will be followed.

- 1. Each vendor must be a primary or secondary producer. A *primary* producer grows or harvests raw materials for direct sale or manufacture into secondary products. A *secondary* producer purchases raw materials for local manufacture into secondary products.
- 2. 100% of all products sold by non-food vendors (artisans, crafters etc.) must be produced by the vendor.
- 3. At least 85% of product sold by food producers should be of the vendors own production.

An effort will be made to balance the number of each type of vendor.

Name:	Date:

Business Name:			
Address:			
Email: Website:			
Do you attend other Farmers' Markets in 2021? If so, please provide info:			
I would like to be a permanent SEASONAL VENDOR:OCCASIONAL VENDOR:			
If OCCASIONAL, which dates/season?			
Vendor category: PRIMARY:SECONDARY:			
Do you require electricity?If so, for what type of equipment:			
Do you require a table(s)?			
More about your business and requirements:			
A. Please describe your business, products, and space requirements:			

B. Do you require, or are you interested in utilizing kitchen or storage space?

As a vendor you agree:

- 1. To pay all fees. \$30+HST for basic booth; \$5+HST for 8ft table rental; \$5+HST per electrical appliance. E-transfers prior to each market night are preferred, otherwise cash or cheque (payable to Windsor Agricultural Society) can be left with appointed market representative at the end of each market.
- 2. To abide by all rules, policies and procedures for the Market, including all Covid protocols.
- 3. That other vendors may sell products similar to yours.
- 4. To report any changes or additions to your product selection to the Market Manager for approval before bringing to Market.
- 5. To support the market and its vendors by meeting attendance requirements.
- 6. To notify the Market Manager of any planned absences. 24 hour notice is required.
- 7. Casual vendors must notify of their intention to attend by email n Monday prior to market.
- 8. In the event that the ownership of your business changes, it will be necessary for a new vendor application to be filed. The fact that the business previously had a space does not guarantee that a space will be available or granted when the new application is received by the Market.
- 9. To share any concerns or suggestions with the Market Manager in the spirit of cooperation, and with the intention to improve the quality of the market for you and others.

Vendor Resources: Accepted Vendors are expected to familiarize themselves with each document:

- ❖ A copy of this application
- Hants County Farmers; Market Vendor Handbook

included a	=	ave read, signed, and attached a copy of the Food Vending Checklist and have Food Safety Handlers Certificate with this application (or emailed to ink.ca)
	Yes	Not applicable (not a food vendor)
	ize reach we	ounty Exhibition has a strong Facebook and Instagram following. e encourage vendors to provide and share tags and hashtags, and also share
Sc	ocial Media (Consent: Please check off each item that we may share in our social media:
۱h	nereby autho	orize the use of my (check all that apply):

I understand that I can revoke this authorization to post information by delivering notice in writing to the Hants County Ex Farmers' Market. With the exception of the above social media information, Hants County Ex Farmers' Market will not share vendor contact information with outside parties unless legally required to do so, e.g. Food Inspector(s) and other legal requests.

Name _____Business Name _____Product List _____Social Media Links

Facebook handle: Instagram Handle:

I have read the Hants County Ex Farmers' Market Vendor Handbook, and understand and agree to all applicable policies, procedures and regulations. I will also ensure any representative for our business at the market will be aware of the same.

Signature	Date		
Name & Signature of Guardian (if under 18)	Date		
Hants County Ex Farmers' Ma	rket Food Vending Check List 2021		
and Market Permit (if applicable). Befor	it a copy of their Food Handling Course Certificate re selling any food products at the Hants County Ex Farmers' collowing requirements and sign the checklist once complete.		
I have read the NS Environme for Public Markets.	ental Health and Food Safety Division Food Safety Guidelines		
	r Public Markets, I understand which of my products are 3 products and that ai cannot ell products under Schedule C arket.		
If Selling any Schedule A Products			
I have spoken with the Food Safety Specialist (FSS) to determine what practices I must adhere to in order to satisfy Food Safety Regulations.			
I am adhering to these practic	ces		
I have applied for and receive	d my annual Schedule A Public Market Permit		
I have asked the FSS if I should recommendation	d take the Food Handling Course and followed her/his		
If selling any Schedule B Products			
I have spoken to the Food Saf practices I must adhere to	ety Specialist (FSS) to determine if there are any specific		
I have asked the FSS if I should recommendation	d take the Food Handling Course and followed her/his		
I have applied for and obtaine	ed my Schedule B Public Market Permit.		
Name (Please Print):			
Signature:	Date: 4.		



O'Brien Building can be rented. Options include:

- Full kitchen space (renovated in fall of 2019) with dishwashing and handwashing sink. The kitchen has municipal water and sewer. It is spacious with an adjacent open area, making it well suited to teaching and demonstrations.
- Storage and freezer space rentals.
- Two large meeting rooms.