



MARKET CHARTER

Bathurst Region Eats & Drinks Inc (Bre&d) organises the Bathurst Region Farmers' Market on the 4th Saturday of each month at the historic and delightful Bathurst Showground pavilions and grounds.

Bre&d operates the market with the assistance of the Market Manager/s and the Market Management Committee. This Committee will comprise stallholder representatives, Bre&d and Lions Club nominees and will be advised by the Manager/s. The Committee will determine eligibility, develop the market and will deal with formal complaints and suggestions.

Bre&d has the right to determine;

- the maximum size (number of stallholders) of the Market
- the mix of produce represented at the market, and the ratio of fresh to value-added producers
- the number & mix of food & drink concession stalls
- variations to the Market Charter.

Values and limits

The Market is for farmers and producers of quality regional produce. Self-propagated plants, seeds, small livestock, organic fertilizers, flowers and personal care items made from own-grown primary produce are also eligible.

Under no circumstance is any type of craft allowed.

The Market aims to develop emerging producers, to support established producers, and to promote the value of their products to customers by providing the opportunity for customers to meet and learn directly from the producers.

Priority will be given to growers and producers of fresh seasonal produce and value-added goods in the Central West of NSW. Neighbouring producers may be permitted at the discretion of Bre&d.

Re-selling or on-selling of any produce is not permitted. Products offered for sale must be made or grown in the region, and offered for sale by the person, family member, business colleague or employee who grew, reared or made it; that is, someone who is directly involved in the production process. (The exception under particular circumstances is local producers selling on behalf of other local producers, but prior permission must be sought).

Application from stallholders

To participate in the Bathurst Region Farmers' Market, stallholders need to:

- 1 Read, agree with and sign the Market Charter
- 2 Hold public liability insurance to the value of \$10 million
- 3 Meet all relevant food, safety and other regulatory obligations
- 4 Hold product liability insurance (if applicable)
- 5 Agree to leave the stall area clean & tidy and contribute to maintaining clean communal areas.
- 6 Will inform the Market Managers of any variations to my stall's attendance at the Market.
- 7 Agree that my place of production may be inspected to verify authenticity of product
- 8 Complete the Contact Details Form (initially and subsequently if any contact details change) and Market Charter Form, forward to the address listed below, and be approved for attendance. This will be renewed and reviewed each year.

Stallholder terms and conditions

All Stalls

1. Products are to be sold by the producer or family member. Any exceptions must be negotiated with the Market Manager/s.
2. Every stall shall be clearly identified and named, and stalls must show high presentation values. The business name must be clearly identified. We encourage name-tags for sellers, and that stallholders display evidence of production, authenticity and integrity.
3. Sample-giving and tasting is encouraged, within food safety limits (see below).
4. Any produce being sold as 'organic' must have, and display, proof of certification.
5. All produce must be clearly labelled and clearly priced. Produce should be offered at fair, market-driven prices that reflect the quality &/or specialty nature of the goods sold.
6. Any second-grade fresh produce must be labelled and priced accordingly.
7. All local, state and federal government regulatory obligations must be met and are the responsibility of each stallholder. This includes cooking, Occupational Health and Safety requirements.
8. Anyone cooking or using heat on the day must carry a fire blanket, and be familiar with fire safety provisions in the venue.
9. It is strongly recommended that stallholders be members of Bre&d so everyone is supporting and promoting the local agriculture, horticulture and wine industries.
10. Stallholders are to respect and care for the historic Showgrounds and their buildings, and must leave stall and communal areas clean, tidy and undamaged.
11. The Market is run for the benefit of producers - your full co-operation with the Market Manager/s and other stallholders is a condition of participation.

12. Written complaints and suggestions will be received by the Market Management Committee, through the Market Manager/s. These will be dealt with in a confidential and discrete manner.

13. When approved for participation, stallholders must on the day pay the appropriate fee(s):
- \$35 for a stall up to 3 metre frontage. Larger stalls and higher fees are at the discretion of the Market Manager/s.
 - \$10 each for table hire (2.4m). This is offered on a limited basis.

Value-added produce

1. Value-adding producers should either grow or source their primary ingredients from within the region.
2. The minimum labelling requirement for processed foods is business contact details, best by date and all ingredients in descending order.
3. Any business providing a value-added and/or processed product must notify the NSW Food Authority, and comply with Bathurst Regional Council requirements.
4. Recycled packaging of any kind cannot be used.
5. Product liability must be current.

Food and drink concession stalls

1. Hot & cold food and drinks offered for sale should be of the highest quality and utilise local produce – if not grown by the seller, then preferably from other stallholders.
2. Stall-holders must comply with conditions set by Bathurst Regional Council.
3. Minimum requirements include regular and separate hand and utensil washing facilities, that items are covered and stored 300mm off the ground, that surfaces are clean and protected from infestation, that rubbish and waste is clearly separated from preparation and service areas.
4. Suitable temperature control applies to cream, custard and raw meat products. Use thermometers to check the 60 degrees C (hot) and 5 degrees C (cold) requirements.
5. The sale of pre-cooked chicken or rice is not permitted.

On the day

1. Stallholders are responsible for bringing their own equipment, for setting up, and for leaving the site and communal areas clean and tidy.
2. Stallholders must set up and be ready to trade comfortably before the advertised market starting time (currently 8am). Stall-sites cannot be kept for latecomers and repeated late arrival will result in cancellation of your stall registration.
3. Vehicles must all be in place or off-site within half an hour (currently 7.30am) of the market start time. You are asked to be particularly careful at all times when driving within the site. Vehicles may re-enter the site after 12 noon.

4. You may not pack up before the end of advertised trading (currently 12 noon), without the permission of the Market Manager.

5. The Market Manager will do their best to maintain regular stall sites but cannot guarantee same. Please register your intention to attend in advance and advise the Market Manager if you are unable to attend any month.

6. The Market Manager has the right to uphold the Market Charter and to request that any items in breach be withdrawn from sale or any noncompliant stalls be requested to leave or alter their product offering.

7. Failure to abide by any of these conditions will result in your exclusion as a Market stallholder.

On behalf of _____ (name of
Stall), I agree to abide by the Bathurst Region Farmer's Market Charter.

Signed: _____

Name: _____ (please print)

Witness: _____ (signature)

Name: _____ (please print)

Date: _____

ATTACHMENT CHECKLIST

- 1 Insurance
 - a Public Liability Insurance Policy: *(attach copy)*
 - b Product liability insurance *(if applicable, attach copy)*
- 2 Compliance with government regulations, where applicable *(attach evidence/circle)*

a Local Government:

Food Safety Plan, Temporary Food premises Code, Food Vending Vehicles

b State Government:

NSW Food Authority Notification, Food labelling, Organic/ biodynamic certification.

Please sign and return this Form and all applicable attachments to:

Market Managers
Bathurst Region Farmers' Market
PO Box 1125
Bathurst NSW 2795