

## 2024 Chincoteague Island Farmers & Artisans Market

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Thank you for your interest in the 2024 Chincoteague Island Farmers & Artisans Market. The application to become a 2024 vendor is attached.

Please carefully read this letter and complete the application in its entirety. Failure to complete the application in its entirety may result in your application being delayed and potentially rejected. Finally, please sign the letter with your name & business name.

This is an application and does not guarantee your acceptance as a vendor for the 2024 Chincoteague Island Farmers and Artisans Market. Based on high demand, CCA reserves the right to select vendors that best suit the needs of the market.

Thank you, Chincoteague Cultural Alliance	
Applicant's Name	Applicant's Signature & Date Signed
Applicant's Business Name	

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## CCa

## 2024 Chincoteague Island Farmers & Artisans Market Fact Sheet

## Where & When

- Outdoors on the Alex Hubb Field at Chincoteague Cultural Alliance, 6309 Church Street, Chincoteague
- 9 AM-1 PM, Saturdays from May 11 to October 28 & Wednesdays from June 12 to September 25 (except Pony Penning Week when the Market will be on Tuesday, July 23).
- Market is RAIN OR SHINE. However, extreme weather could cause the event to be cancelled by Market Staff, in which case vendor site fees can be refunded or other arrangements made.
- Site sizes and set-up times: 10'x10' Infield Sites set up at 7-7:30 AM; 10' x up to 28' Perimeter Field Sites set up at 7:30-8:30 AM

## **Vendor Eligibility**

- Farm vendors are required to sell products they grow, raise, catch, or make with ingredients/materials from their farm. They may sell products from other sources, but at least 50% must be direct from their farm.
- Art and crafts may be made from manufactured materials provided that a substantial part of their value is from work of the vendor or vendor's family/staff.
- Vendors may also sell antiques, collectibles and used household or business goods.
- Sales representatives for products or services not vendor created or finished, such as direct sales and purchased wholesale goods, are not permitted.

## **CCA Responsibilities**

- CCA will have a Market Manager on site at all times.
- CCA will provide a portable restroom and free parking for vendors in a designated area.
- CCA will utilize a variety of print, social media and local signage to promote the Market.

## **Vendor Responsibilities**

- Vendors are NOT required to have a Chincoteague business license.
- Virginia state law requires vendors to collect Retail Sales and Use Tax. For information visit: www.tax.virginia.gov/retail-sales-and-use-tax.
- Vendors are required to keep all inventory and equipment within your assigned 10'x 10' site.
- Vendors handle their own sales transactions.
- We strongly suggest that you either label your items with contact info (e.g. email, phone #, social media) or give business cards so customers can reach you.

- **NEW THIS YEAR:** You are required to visibly display the prices of your products. Individual pricing is not required.
- Canopies and tents must be well anchored with weights for safety.
- Banners should be mounted on front or rear of booth only. Side mounting restricts ventilation and visibility.
- Clean up before you clear out. You are responsible for taking your "leftovers" with you.
- We recommend no sales before 9 AM.
- NO CLOSING UP before scheduled closing times unless closing is announced by the Market Manager (e.g. for a NOAA-declared weather emergency).
- If a family emergency or circumstance requires you to leave early, notify the Markets Manager BEFORE packing up.
- Be prepared to protect your products from weather.
- CCA Market area is a smoke-free environment. Smoking, including vaping, is permitted only in the parking lot.
- Be considerate of other vendors and customers who indicate that they have allergies or sensitivities to fragrances, fumes, etc. coming from your site.
- Generators can be used if they are in good working order, low decibel and approved by management.
- No vendor pets onsite except certified service dogs.
   Emotional Support Animals require a letter from a medical professional on their letterhead stating the animal is important to your psychological well being.
- No animals, tobacco, alcohol, firearms, or any illegal product or service can be sold.
- Market vendors are expected to behave in a professional and civil manner to customers, other vendors and CCA volunteers. Unprofessional behavior, such as public arguments, harassment, physical violence, bullying or targeted aggression, will not be tolerated or condoned. Violations of this policy can result in being banned from the markets.
- CCA reserves the right to evict any vendor for any rules violations.

## **Site Assignments**

 Vendors who register for all 42 Market days may be assigned regular sites, however the Vendor Crew Chiefs have the right to change a site if necessary on any given Market date. All other vendors are assigned sites upon arrival by the Market Crew Chief.

## **SIGN & RETURN THIS COPY TO CCA**



## **REGISTRATION & PAYMENT**

- Preregistration is required for all Markets.
- Payment is by check or money order payable to CCA, or by credit card. Cash is not accepted.
- This form can be: 1) mailed to CCA, 6309 Church Street, Chincoteague, VA 23336, 2) left in the vendor drop box on the front porch of CCA, 3) dropped off at the CCA Information Booth on market days.
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- For credit card payment, use Credit Card Authorization
   Form in the CCA Markets Application package.
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- Registration payments are non-refundable. Remember, MARKETS ARE RAIN OR SHINE. Credit is only issued when the Markets Manager cancels the event prior to opening. No date swaps are permitted.
- A vendor unable to show up on a date you've registered for <u>must call or text 757-990-2321 by 9 pm</u> the night before. A \$50 penalty will be billed after a second no-show/no-call.
- Discounts are available. See Market Payment Form.

## **Important Responsibilities for All Food Vendors**

- You must meet all applicable local, state and federal agricultural requirements plus health and sanitation codes.
- Virginia regulations are firm. If you are a vendor from another state, you must adhere to Virginia's laws for labeling.
- Market Managers reserve the right to tell food vendors to properly label each product or remove them from display.
- See the Cooperative Extension "Going to Market" publication included with the CCA Market Vendor Packet for state guidelines and product labeling instructions.
- Scales, weights and measures must be accurate and in compliance.
- The Market is subject to inspection by USDA and County Health Department. Be ready.
- All food samples must be individually wrapped.
- No ice dumping.

## **Vendors offering prepared foods or beverages** from truck, trailer, cart or canopy must obtain:

- Annual license from Accomack County Health Department
- Chincoteague Meals Tax Permit

**Questions about selling food?** Contact Accomack County Health Dept. at 757-787-5880.

Please refer all questions and concerns to: marketsmgr@gmail.com or 757-990-2321

I have read, und	deliver a copy of this to CCA with your 2024 Application. erstand and will abide by all of the policies, requirements and responsibilities as stated in teague Cultural Alliance Markets Fact Sheet, including the Hold Harmless Agreement below.
l,	(print please) as individual or owner of business (name)
	agree that the Chincoteague Cultural Alliance and its respective officers, volunteers, agents, and
consultants are no	t liable for any bodily injury, death, theft, or damage to either the buyer or seller, or their property, arising
•	g to preparation for, or participation in the CCA Markets whether such injury, theft or damage occurred
	ter the Market. The above named (person/business) further agrees to indemnify, defend and hold harmless
•	Cultural Alliance and its respective officers, volunteers, agents and consultants for and against any claims ily injury, death, theft, or damage, including attorney fees. I understand that it is recommended that I carry
	ibility and product liability insurance. Liability insurance is not provided by this event sponsor. Participa-
, ,	rkets by the above named (person/business) without adequate or proper insurance is at the person/busi-
	ve attached a certificate of insurance to this application if applicable.
Signature:	Date:

## **KEEP THIS COPY FOR YOUR RECORDS**



## $\mathbf{F}[\mathbf{Q}]$ 2024 Chincoteague Island Farmers & Artisans Market Fact Sheet

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I have read, understand and will abide by all of the policies, requirements and responsibilities as stated in the 2024 Chincoteague Cultural Alliance Markets Fact Sheet, including the Hold Harmless Agreement below.
I, (print please) as individual or owner of business (name)
agree that the Chincoteague Cultural Alliance and its respective officers, volunteers, agents, and
consultants are not liable for any bodily injury, death, theft, or damage to either the buyer or seller, or their property, arising
out of or pertaining to preparation for, or participation in the CCA Markets whether such injury, theft or damage occurred
prior, during, or after the Market. The above named (person/business) further agrees to indemnify, defend and hold harmless
the Chincoteague Cultural Alliance and its respective officers, volunteers, agents and consultants for and against any claims
which include bodily injury, death, theft, or damage, including attorney fees. I understand that it is recommended that I carry
my own general liability and product liability insurance. Liability insurance is not provided by this event sponsor. Participa-
tion in the CCA Markets by the above named (person/business) without adequate or proper insurance is at the person/busi-
ness' own risk. I have attached a certificate of insurance to this application if applicable.
Signature: Date:
PLEASE NOTE: INCOMPLETE OR UNSIGNED FORMS WILL NOT BE PROCESSED.

## 2024 FARMERS & ARTISANS MARKET APPLICATION FORM

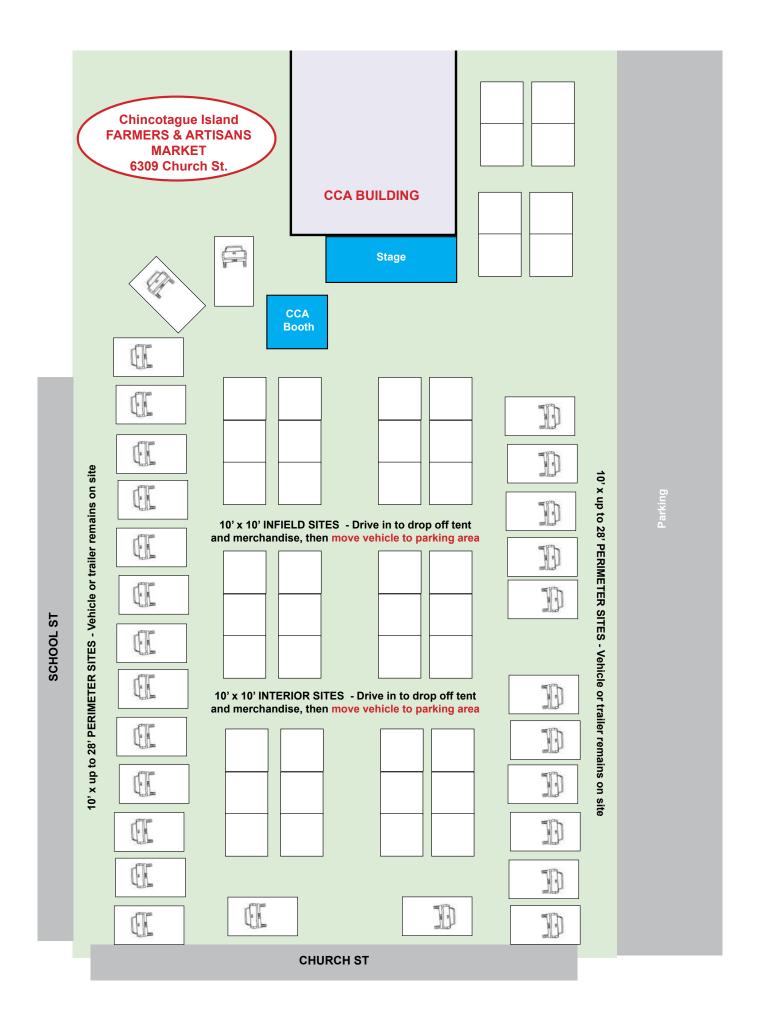
To be a vendor at the CCA Market:

- 1) Complete this master application form once this year.
- 2) Complete the **payment form** for the date(s) of your choice.
- 3) Mail or deliver your forms and an invoice will be sent to you via email or mail.

## PLEASE PRINT CLEARLY

Name		Bus	sines	s Name			
Address		City	CityS			State	Zip
Website	WebsitePhone			E-	Mail		
Check which is the best way	to contact you:	☐ Phone of	call	☐ Text	Email		
Who will be staffing your Mark	et site? Name				_ Phone		
	Name				Phone		
WHAT WILL YOU BE SELL Please include sample photos/ii							
Produce	Skincare, soap	s, etc.		Carved birds/k	ooats, etc.	Seas	onal items
Seafood	Fabric items			Metalwork		☐ Non-	profit org. display
Meat/eggs/dairy	Meat/eggs/dairy Clothing			Woodwork			
☐ Honey/jam/pickles/etc.	Honey/jam/pickles/etc. Pottery			Jewelry			
Baked goods/candy/snacks Paintings/prints		ts/2-D art		Sculpture/3-D	art		
Plants Photos			Other (describe)				
OTHER INFORMATION N	EEDED						
1. Placement of vendors is de vendor physical health new would be important to you	eds. Do you have a ur location on the	any special n field? 🔲 Y	es	that No			
If yes, please describe you	rneeds						<del></del>
2. What type of vehicle will ye	ou bring?						
Will you also have a trailer?	?  Yes  No						
<b>3.</b> Perimeter Sites are assigned in order of vendor registration, and may not always be available on all of the days you request. On these days, if you do not accept an Infield or Front Yard site, you may not be able to be a vendor.							
If Perimeter is unavailable	•	•	•			<del></del>	
If Infield is unavailable, will you take a site in the Front Yard of the CCA building? 🔲 Yes 🔲 No						No	

SEE PAGE 7 for a map of the Market showing Perimeter, Infield and Front Yard sites.



Page 7 - Market Vendor Packet (Rev 1/28/24)

## 2024 Chincoteague Island Farmers & Artisans Market Payment Form



## Include Markets Application Form if this is your first Market event in 2024

After initial application, this page is all you need to register and pay for more market dates.

## **SITE TYPES AVAILABLE • • • ALL ARE OUTDOORS**

**Infield site** (10'x10') **does not allow parking** at your tent/canopy. You may drive in to drop off tent/merchandise. Arrival **MUST** be no later than 7:30 AM.

Perimeter field site (10' x up to 28') includes space for your vehicle plus tent/canopy.

Prices	Infield	Perimeter
1 Date	\$45	\$50
2-13 Dates	\$25	\$30
14 or More Dates	\$15	\$20
Season (All 42 Market Dates)*	\$630	\$840

**NOTE:** Vendors who register for the Season can be assigned regular sites however, the Market Crew Chiefs have the right to change a site if necessary on any given Market date.

Circle each date you want to attend the Market

Name please print

MAY	JUI	NE	JUL	.Υ	AUG		SEPT		ОСТ	NOV
SAT	WED	SAT	WED	SAT	WED	SAT	WED	SAT	SAT	SAT
<b>X</b>		1	>3<	<del>\</del>		3	4	7	5	36<
18		8	10	\ <u>\</u>	7	10	11	<b>&gt;</b> *4<	12	HOLIDAY
25<	12	\\ \\	17	<del>20</del> <	14	<b>&gt;</b> 17<	18	21	19	MARKET Thanksgiving
	719<	>22<	TUES 23	>27<	24<	24	25	28	26	Weekend
	26	29<	31		28	>31<				]/ \

E-Mail

Which is the best way to contact you? Please check one
Enclosed is my payment for:
Infield Site: 1 Date—Circle date above\$45 = \$
does not include 2 to 13 Dates—Circle dates above\$25 each x # of dates = \$
room for vehicle 14 or more Dates—Circle dates above\$15 each x #of dates = \$
Season—all 42 Market Dates\$ 630
INFIELD SITES \$ TOTAL
Perimeter Field Site: 1 Date—Circle date above\$50 = \$
includes room 2 to 13 Dates—Circle dates above\$30 each x #of dates = \$
for vehicle 14 or more Dates—Circle dates above\$20 each x #of dates = \$
Season—all 42 Market Dates\$ 840
PERIMETER SITES \$TOTAL
LATE FEE: Payment must be received <u>no later than 7 days before an event</u> or you must pay a \$10 late fee;
that is, payment is due by Sat. for the following Sat. and by Wed. for the following Wed. Allow at least four business
days for mail delivery. Because my payment is late I am adding the late fee \$ 10
\$ GRAND TOTAL
NOTE: Vendors who register for 30 Market days or more are invited to participate in a 3-installment payment plan.
If you would like to do that, check here and we will contact you: Yes
Cash is not accepted for payment.
For payment by short, or manay auday submit your application along with this payment form and an invoice will be

Phone

- **For payment by check or money order,** submit your application along with this payment form and an invoice will be sent to you. Return the invoice with your payment.
- **For credit or debit card payment,** submit your application, this payment form, and the CCA credit card authorization form and an invoice will be sent to you for your approval before your card is charged.
- **Payments are NOT refundable. THIS IS A RAIN OR SHINE EVENT.** Swapping dates is not permitted. Credits will be issued only when CCA cancels an event, not early closing.
- **Delivery options:** 1) Vendor drop box on front porch of CCA, 6309 Church Street, 2) bring to CCA Information Booth during a Market event, or 3) Mail to: CCA, 6309 Church Street, Chincoteague, VA 23336.
- This form is an extension of your master application form and all signed agreements. **Keep a copy** for your records.



## **2024 Markets One-Time Credit Card Authorization Form**

**Please sign and complete this form** to authorize the Chincoteague Cultural Alliance (CCA) to make a one-time charge to your credit card listed below. Each credit card transaction requires a new Credit Card Authorization Form completed by you.

Return this Form with your Chincoteague Island Farmers & Artisans Market Payment Form
Total registration fees\$
AMOUNT FOR CREDIT CARD AUTHORIZATIONTOTAL \$
Payment Authorization:
I <u>please print name</u> authorize the Chincoteague Cultural
Alliance to charge my credit card account for a one-time payment of \$
Phone Email
Account Type: Uisa MasterCard Discover AMEX
Cardholder Name:
Account Number:
Expiration Date: CVV Code*:
Billing Address Zip Code:
*CVV Code is the 3-digit number on back of Visa, MC and Discover or 4-digit number on AMEX
Signature Date
I authorize the Chincoteague Cultural Alliance to charge the credit card indicated in this authorization form according to the terms agree to above only. I certify that I am an authorized user of the credit card and that I will not dispute it with my credit card company, so long as the transaction corresponds to the terms indicated in this form.

PLEASE NOTE: INCOMPLETE OR UNSIGNED FORMS WILL NOT BE PROCESSED.

## **FOOD SERVICE VENDORS**

## Those who prepare food <u>on site at</u> a Farmer's Market

stablishment or mobile food establishment permit need to apply to the local health department for a temporary food the subject to Virginia Department of Health (VDH) inspection, must obtain a VDH food establishment permit. The ood Service Vendors, except those offering for sale primarily packaged food products or samples of such products ocal health department issues these permits and inspects food service vendors. Vendors who do not hold a food stablishment permit and submit the applicable fee at least 10 days prior to operation.

## Food Service Vendors must have:

- appropriate strength of sanitizing solution should be used and confirmed with the appropriate sanitizer test strips Wares should be cleaned and sanitized after use with raw animal foods and before use with ready-to-eat foods. 1) An on-site warewashing set up that includes three basins: one each for washing, rinsing, and sanitizing. The including raw fruits and vegetables, or if they have been contaminated.
- preparation or putting on gloves; and after eating, drinking, smoking, using the restroom, handling raw animal foods !) An on-site handwashing station is also required. Hands must be washed frequently including before beginning food or whenever the hands may have been contaminated. Avoid bare-hand contact with ready-to-eat foods by using gloves, tongs, deli paper, etc. Don't work if you are sick.
- boards. Use wrapping or other effective barriers to protect from customer handling. Stored food should be in a clean, ) Overhead protection for vendor operation is required (tent, canopy, awning, table umbrella, permanent structure, etc.). Food preparation must occur on smooth cleanable surfaces such as tables. Slicing must be done on cutting dry location, at least 6 inches off the ground.
- ICS foods \*\* must be kept hot, at 135°F or higher, or cold, at 41°F or lower. Use a calibrated metal stem thermometer o ensure you are meeting the required temperatures. Ice should be drained frequently at an approved dump site
- \*Time and Temperature Controlled for Safety (TCS) Foods: Please see important note in bottom right of previous page

## kimberly.barnes@vdacs.virginia.gov VDH, VDACS & VCE CONTACTS FOR MORE INFORMATION 757-363-3840 Phone number Address Kim Barnes four local agency contact | Name Agriculture and Consumer Virginia Department of Virginia Cooperative Virginia Department of Health Inspector Services inspector Extension

Virginia Tech Food Innovations Program\*:

Food Product Testing Services

tp://ext.vt.edu/food-health/food-innovations.html

Website:

Farmers' Market Resources:

www.vdacs.virginia.gov/vagrown/frmsmkt-farmvend.shtml Virginia Grown:

Virginia Farmers' Market Association:

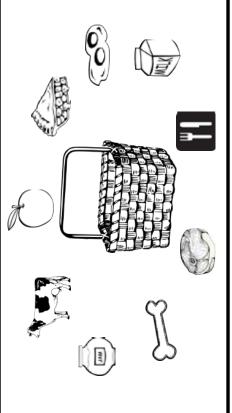
'please fill out the "Ask a Question" or "Request an evaluation form" for the quickest response!



# **Virginia Cooperative Extension**

Virginia State University www.ext.vt.edu Virginia Tech

# GOING TO MARKE



## Farmers' Markets, Stores & Roadside Stands Prepared Food Products from Your Home, at A Guide to Selling Raw, Processed and

## Do I need to get inspected? By whom?

On the following pages Farm Market & Food Service Vendors will find the answers to these questions, which vary depending on the type of food product and preparation process used. The contact information for permitting and/or inspection requirements is on the back page. By Renee Boyer, Associate Professor, Extension Specialist & Joell Eifert, Director of Food Innovations Center, Food Science & Technology Department, Virginia Tech \* Acknowledgements go to Cathryn Kloetzli, Former Horticulture Extension agent & Rachel Wallace, Summer Intern 2012 for originally creating this publication

Virginia Tech
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Virginia Coperative Extension programs and employment are open to all regardless of age, color, disability, gender, gender dendity, gender expression,
rational origin, political affiliation, race, religion, sexual orientation, genetic information, vetera istaus, or any other basis protected by law An equal
opportunity/affirmative action employer, issued in furtherance of Cooperative Ebression work, Virginia Develocific Institute and State University, Virginia State
University, and the U.S. Department of Agriculture cooperating, Edwin J. Jones, Director, Virginia Cooperative Extension, Virginia Tech, Blacksburg; M. Ray
McKinnie, Administrator, 1890 Extension Program, Virginia State University, Petersburg.

## USDA/state-inspected facility All meat that is to be sold **VDACS INSPECTION REQUIRED** MEAT sold must be inspected Sale of raw milk is All dairy products to be DAIRY FARM MARKET VENDORS: Inspected by VDACS unless vendor prepared food and samples at the market (see food service vendor) chow-chow, relishes, hot pepper potato butter, barbeque sauces, products, salsa, pumpkin/sweet Acidified low-acid foods (pickled **ACIDIFIED CANNED** FOODS \* VDACS INSPECTION REQUIRED: UNLESS EXEMPTION CONDITIONS BELOW ARE MET MALLA dried fruits/herbs/seasonings/ low-acid ingredients), candies Includes jams and jellies (no BAKED GOODS, JAMS AND ... \* honey in their private residence from hives they Those who process & prepare HONEY O inspection if selling less than Exempt from Virginia Egg Law and do not need **EGGS** in annual sales (3 yr. avg), you produce, and make < \$25,000 If you grow and sell fresh **PRODUCE** VDACS LICEN PET TREATS REQUIRED

and Poultry Services (OMPS) The VDACS Office of Meat ovides free inspections for ble species (cattle

goats, chickens

Office of Dairy & Food: ontact the VDACS ed at least sixty days

- •1,000 Bird Exemption
  •20,000 Bird Exemption permit from OMPS, allov mals, only for their owne

products produced.

LABELING

t 41°F or lower. If

Safe Handling Statement

number that did the work

Inspection Legend (plan ₹esponsible Party list of Ingredients Net Weight

may be left out for hours (any leftovers ther ting no more than 4

Keep products at 41°F

or Custom Exemption:
NOT FOR SALE"; 20,000

hand with you at the market

the naked eye.

oring products on ice

## AT MARKET

roduct Name LABELING

## **AT MARKET**

**EXEMPTIONS** Net Weight LABELING Name & Address

The standard label must contain

Net weight

Nutritional labeling

Name & address of manu-Ingredient statement Product name

facturer/distributor/packer

You must also have a label

product was processed. product and the date the food the person preparing the food address and telephone number displaying the name, physical of

Please keep your most recent VDACS inspection reports on unique identifying code visible to All acidified foods must have a

> trail mixes and granola and mixes, (un)coated nuts, time or temperature control. baked goods that don't require roasted coffee, dried tea, cereals, (balls), cotton candy, dried pasta (flavored) vinegars, popcorn

## LABELING

The standard label must contain

Control School' course and

- Product name
- Ingredient statement
- Name & address of manufacturer/distributor/packer

Must not exceed \$3,000 in total

Program: Food Testing Services) authority strongly advised process approval by a processing Completion of 'Better Process be made in the home. canned foods are not permitted to meter you purchase). Low-acid (verified by an electronic pH must achieve a pH of 4.6 or lower jelly, hot sauces, garlic in oil, etc.)

Virginia Tech Food Innovations

annual gross sales for all acidified

- Nutritional labeling (exemptions apply)
- List of allergens
- PROCESSED AND NOT FOR RESALE -
- STATE INSPECTION PREPARED WITHOUT

product and the date the food the person preparing the food displaying the name, physical address and telephone number You must also have a label of.

One Year Old

Toney to Infants Under

## AT MARKET

product was processed.

such as flies and dirt. from environmental contaminants, Cover baked goods to protect them

STATE INSPECTION

PREPARED WITHOUT PROCESSED AND List of allergens (exemptions apply)

NOT FOR RESALE -

tray, insert a toothpick into each piece your VDACS approved and inspected If providing samples, prepare them at wrapping, such as plastic wrap. and keep the tray covered in food safe inspected facility, place them on a Cut baked goods into pieces at your facility prior to arriving at the market.

## **LABELING**

The standard label must

- Net weight
- Name & address of manu-
- Nutritional labeling facturer/distributor/packer
- WARNING: Do Not Feed STATE INSPECTION (exemptions apply) PREPARED WITHOUT PROCESSED AND

Note: Reusing egg cartons asking patrons to bring their contamination; consider

inspection. own, who sell less than 250 noted here) are exempt from other food products (except as who do not process or sell gallons of honey a year, &

## Infused honey products are •

- Safe Handling requirement for Grade A used if product meets Product Name (term or higher) fresh eggs" can only be
- Instructions
- Name & Address of Packer
- Grade (AA, A, B) or "Ungraded" if not

## AT MARKET

Eggs must be clean and held at 45°F or lower at all times.

as well lower. This applies to samples they must be held at 41F or TCS Food\*\* (see note below), greens and cut tomatoes are a example, cut melon, cut leafy contamination, but since, for protection from outside

per week or less than 60 150 dozen of your own eggs dozen of another producer's Sprouts, hydroponic may fall under the PSR and Growers that make >\$25,000 not need to be inspected. Produce Safety Rule and do are not covered under the

## LABELING

eggs per week.

produce regulated by the PSR applications harvesting and VDACS food safety Wild mushrooms require mushrooms are considered operations and farm raised (not covered if <\$25K) may need to be inspected.

LABELING

## AT MARKET

only require basic coverage for Most fruits and vegetables

AT MARKET acturer/Distri

# \* Exemptions: Apply to ACIDIFIED CANNED FOODS and BAKED GOODS, JAMS AND ... ':

grocery stores), for resale, on the internet or across state lines. manufactured or to an individual for their own consumption. These products cannot be sold to other businesses (ie. Must be produced in a private home. Must be sold at farmers markets, from the private home where product is

laws and regulations (outlined here). You do not have to pay the \$40 annual fee to VDACS, although you are still required to comply with all applicable

of supporting the growth of various infectious microorganisms or toxins. These foods include meats, dairy products, eggs, mushrooms, cut melons, cut tomatoes, cut leafy greens, and heat-treated plant food such as cooked rice, beans and vegetables. \*\*Time and Temperature Controlled for Safety (TCS) Foods require temperature control because they are capable