

**WELCOME TO JASPER FARMERS' MARKET 2017**  
Sponsored by the Greater Downtown Jasper Business Association

**MARKET HISTORY**

The Jasper Farmers' Market started in 2005 in a corner parking lot on Hwy 231 & 3rd Street. In 2007, it moved north of the Jasper Train Depot under the historic oak tree, its current location.

**MISSION STATEMENT**

The market's purpose is to provide income for local producers, fresh and local products for customers, and a gathering place to help create and develop a greater sense of community. It provides an opportunity for grower, bakers, crafters and artisans to sell goods grown, baked, and created by themselves or their immediate families.

The market relies on the honesty and integrity of each vendor to sustain the market's spirit.

**MARKET BUCKS PROGRAM**

With a grant from the Dubois County Community Foundation, the Jasper Farmers' Market will be implementing a Market Bucks Program. This will introduce a new type of currency into the market that can encourage shoppers to return as well as reach new shoppers. You can learn more about it in the included document.

**JOIN US**

Please review all the enclosed pages and if you would like to participate, sign the vendor agreement and mail with your check payable to: GDJBA. Send to: PO Box 307, Jasper, IN 47547-0307.

**QUESTIONS**

Contact Joe Huddleston

Phone: (812) 630-6085

Email: [joe@jasperfarmersmarket.com](mailto:joe@jasperfarmersmarket.com)

...or the Farmers' Market Facebook page (<http://www.facebook.com/JasperIndianaFarmersMarket>)

Please make a copy of the vendor agreement for your files & keep the other pages for reference.

See you at the Market!

The Farmer's Market Committee

*The purpose of the GDJBA is to promote the continued vitality of downtown Jasper. Our belief is that the downtown districts are the hearts of communities, serving as a link to their heritage and traditions. A representation of the future, downtowns reflect the spirit of these communities. Start Downtown. Build Community.*

## **2017 FARMERS' MARKET RULES & GUIDELINES**

### **WHEN DOES IT START?**

May 27-October 7, Every Saturday from 7:30-11:30 AM. 20 Saturdays.

### **WHAT IS THE COST?**

\$65 for the season or \$5 per Saturday for a 10' X 10' space. Season vendors will receive an assigned space. Vendors participating late in the season may buy the remaining Saturdays to reserve a spot if that is less than the Season cost. Checks should be made payable to GDJBA and mailed to: PO Box 307, Jasper, IN 47547-0307

### **DOES THAT INCLUDE STRASSENFEST?**

Yes.

### **WHAT CAN AND CANNOT BE SOLD?**

POTENTIALLY HAZARDOUS FOODS CANNOT BE SOLD without proper permits and/or tests. This means NO dairy, salsa, or meat without permits. Live fish and fish-on-ice are allowed. Vendors must follow all health department and packaging rules for farmers' markets and not store any food items directly on the ground. All vendors must follow state laws. See table 1 on page 4 for examples of foods permitted and prohibited (Reference HEA. 1309). Pet foods must be licensed by the Indiana State Chemist (Ind. Code 15-19-7).

Home Based Vendors may only sell produce grown, products created, or services rendered by the vendor or an immediate family member. The resell of other's items or retail items without modification is prohibited.

Hot Food Vendors are welcome. Vendors must comply with Dubois County Health Dept. by having a licensed kitchen if you live in Dubois County, a temporary food permit if you do not, or be otherwise exempt. Hot Food Vendors need to practice good food safety, have hand washing available, and proper disposal of waste products.

Vendors may not sell or give away live animals with the exception of fish.

### **WHERE DO I PARK & SETUP?**

Vendors should park at the train depot after unloading. Parking is not allowed on the grass, next to the big oak tree, or in Kersteins' parking lot. There will be designated areas for those selling out of the back of a truck.

Set up *officially* starts at 7AM. Vendors are responsible for set up, clean up, and close up. They must provide their own tables, chairs, tents, signage, etc. In the event you do not know where to set up, locate the Market Master or a volunteer for help. Season vendors arriving late may find their space is not vacant.

### **CAN CHILDREN PARTICIPATE IN THE MARKET?**

Children can participate on any weekend. However, on the first Saturday of each month, the Jasper Farmers' Market will host a Youth Market for children 12 years of age and younger that is free of charge. Items sold must conform to market rules and we ask that parents stay with their children.

Fund raiser booths are available to local youth/student groups that do not meet vendor requirements but would like a *one-time booth* to host a fund raiser through the sale of non-retail items or group endorsed goods (e.g. Girl Scout Cookies).

### **ANY OTHER RULES?**

Be a good neighbor: no loud music or noise, no unruly behavior.

**THANK YOU FOR PARTICIPATING!** The market master will be there to answer questions.

**PURDUE UNIVERSITY COOPERATIVE EXTENSION  
FACT SHEET ON HOUSE ENROLLED ACT (HEA) NO. 1309**

**Date: July 15, 2009**

**Dr. Richard Linton - Professor of Food Safety Purdue University  
Scott Gilliam, MBA, CP-FS – Manager, Food Protection Program ISDH**

**BRIEF OVERVIEW**

HEA 1309 provides three new provisions to the Indiana Code including: 1) an exemption from “food establishment requirements” in IC 16-18-2-137 for certain vendors of farmers markets and roadside stands that prepare and sell foods, 2) adds the term “potentially hazardous foods” (PHFs) to IC 16-18-2-287.8, and 3) adds a section on sanitary requirements for food establishments as new section IC 16-42-5-29. Most of the questions we are receiving in the state are related to the preparation and sale of food products from “Home Based Vendors” (HBV). The requirement for HBVs is that the food product is prepared at the vendor’s primary residence. Under the new act, HBVs are NOT considered retail food establishments (such as restaurants, convenience stores, or grocery stores) and are exempt from many of the regulations for retail food establishments such as registration, licensing, and health department inspection. One of the important goals of HEA 1309 is to allow for the safe production and sale of certain foods that do not present an appreciable public health risk and to not allow for the production and sale of foods that may create a public health risk, also called “potentially hazardous foods,” or PHFs.

**EXAMPLES OF FOODS THAT CAN BE AND CANNOT BE SOLD BY HBV**

An important provision in HEA 1309 is to not allow for PHFs to be sold. The most basic definition of a PHF is a food that contains conditions (food ingredients, packaging, and/or storage) that allows disease-causing bacteria to grow, potentially leading to human illness. While the growth of bacteria in foods can be impacted by a number of factors, two of the most important factors are product acidity (measured by pH) and product moisture (measured by water activity). Foods that have an acidity value of pH greater than 4.6 AND a water activity greater than 0.85, allow disease-causing bacteria to grow. Conversely, foods that have a pH equal to or less than 4.6 OR have a water activity equal to or less than 0.85, are not considered PHFs. Table 1 (next page) provides some examples about what foods can be sold (non-PHF) and foods that may NOT be sold (PHF) by HBVs. This list is by no means comprehensive of all of the products that we may find at farmers’ markets and roadside stands. If you have specific questions about your product, you should contact your local health department and/or have your product evaluated by an outside expert/consultant.

**WHERE CAN FOODS PREPARED BY HBVs BE SOLD?**

Foods prepared by HBVs may only sell their foods at farmers’ markets and roadside stands. HBV foods may not be sold at any other venue including retail food establishments (foodservice, restaurants, and grocery stores), festivals, carnivals, or any other event.

**LABELING REQUIREMENTS OF FOODS PRODUCED BY HBVs**

All HBV foods that are formulated and prepared must be labeled as “This product is home produced and processed and the production area has not been inspected by the State Department of Health.” Labels must contain other information such as the name of the food product, ingredients, net weight and volume, and date at which the product was process Contact Resources for Foods Produced by HBVs.

There are four important sources of resources that can provide help for questions related to HBV produced foods.

**PRODUCT LIABILITY FOR FOODS PRODUCED BY HBVs**

Certainly, product liability is an important question for foods produced by HBVs. Because these foods are not inspected by regulatory agencies, liability insurance may be difficult to obtain. HBVs are advised to contact their legal counsel and/or insurance provider for advice on product liability issues.



**Table 1. Examples of Foods that May Be and May Not Be Sold by HBVs.** (This table has been modified to reflect local changes.)

Food Type	Foods that May Be Sold	Foods that May Not Be Sold
Baked Goods	Cookies, cakes, fruit pies, cupcakes, bars, yeast breads, fruit breads, baguettes	Foods that contain meat, poultry, aquatic animals, non-baked dairy (cheese, butter, yogurt), non-baked egg containing products and whole eggs
Candies and Confections	Caramels, chocolate, fudge, peanut brittle, chocolate covered fruits, buckeyes, chocolate covered nuts	
Fruit and Vegetables	<p>Unprocessed, whole and uncut fruits and vegetable such as blackberries, strawberries, blueberries, plums, tomatoes, corn, lettuce, green beans, peppers, etc.</p> <p>Fruit-based jams and jellies (made from strawberries, blueberries, grapes, raspberries, blackberries, etc.)</p> <p>Fermented pickles that do not require acidification and do not require refrigeration.</p> <p>No chunky barbecue sauces and ketchup<sup>2</sup></p> <p>Persimmons and frozen persimmons pulp.</p>	<p>Canned products that are shelf-stable and in hermetically sealed containers such as salsas, chutney, chow-chow, and canned vegetables.</p> <p>Pickled vegetables (beets, pickles) that are shelf-stable.</p> <p>Cut tomatoes and cut melons.</p> <p>Garlic in oil mixtures, herb and oil mixtures.</p> <p>Raw seed sprouts.</p> <p>Fruit butters (i.e. pear, pumpkin)</p> <p><b>Acidified foods cannot be sold.</b></p>
Meat, Poultry, Eggs, and Seafood	<p>Frozen meats<sup>1</sup></p> <p>Fresh eggs<sup>1</sup></p> <p>Frozen poultry &amp; rabbits</p> <p>Live fish and fish-on-ice</p>	Canned products that are shelf-stable an in hermetically sealed containers such as canned vegetables, canned meats, and canned seafood.
Tree nuts and legumes	Peanuts, almonds, cashews, walnuts, pistachios, etc.	
Beverages <sup>1</sup>	Carbonated beverages, unadulterated juices from acidic fruits and vegetables <sup>2</sup>	Juices from low acid foods.
Syrups	Honey, molasses, sorghum, maple syrup	

1. A permit is required by Indiana and/or the Dubois County Health Department. 2. Must have a pH <= 4.6.

### CONTACT RESOURCES FOR FOODS PRODUCED BY HBVs

There are four important sources of resources that can provide help for questions related to HBV produced foods.

1. The first point of contact should be your local health department, and they should be able to answer most questions that you have. The Dubois County Health Department can be reached at 812-481-7050.
2. If your question goes unanswered, your second point of contact should be the ISDH Food Protection Program at 317-233-7360.
3. Purdue University may also be able to provide some assistance. A directory of Extension county offices is provided at [www.ag.purdue.edu/extension/Pages/Counties.aspx](http://www.ag.purdue.edu/extension/Pages/Counties.aspx). Dr. Richard Linton ([linton@purdue.edu](mailto:linton@purdue.edu)) and Dr. Kevin Keener ([kkeener@purdue.edu](mailto:kkeener@purdue.edu)) (Purdue Food Science) are also available to answer questions.
4. A special link has been created (<http://www.ag.purdue.edu/foodsci/Pages/IN-HEA-1309-info.aspx>) on the Purdue Food Science website. Here you will find a listing of frequently asked questions (updated periodically), the guidance document prepared by ISDH for HEA 1309, and a copy of HEA 1309.

**2017 JASPER FARMERS' MARKET VENDOR AGREEMENT**

**COVENANT NOT TO SUE**

The vendor will not institute an action or suit at law or in equity against the City of Jasper, its employees, board members, elected or appointed officials, officers, the GDJBA, any GDJBA member, or any Farmers' Market Committee Member, as a result of operations under this agreement. The Vendor will not aid in the institution of prosecution of any claim for damages, costs, loss of services, expenses, or compensations for or an account of any damages, loss, or injury to person or property as a result of operation under this agreement.

**LIABILITY AND INDEMNIFICATION**

Vendor is solely responsible for damages resulting from the sale of unsafe or unsound goods. Vendor is solely responsible for damages or personal injury resulting from the use of umbrellas and other weather protection devices. The vendor hereby agrees to indemnify, hold harmless, release, waive and forever discharge the City of Jasper, Indiana, its employees, its boards, elected and appointed officials, the members of the Farmers' Market Committee, and the members of the Greater Downtown Jasper Business Association for all bodily and personal injuries, including injuries resulting in death, and property damage, claims, actions, damages, liabilities and expenses, including reasonable attorney's fees and court costs, which may occur as a result of Vendor's participation in the Farmers' Market, whether or not sounding in tort of contract, and whether or not caused by a negligent act or omission of the City of Jasper, its employees, its boards, elected and appointed officials, GDJBA members, or Farmers' Market Committee members.

**VENDOR AGREEMENT STATEMENT**

By signing the Vendor Agreement, the vendor certifies that he/she read, understood, and intends to adhere to all rules and guidelines as stated in the current Jasper Farmers' Market Rules and Guidelines. The vendor further understands that should he/she fail to comply with these guidelines, his/her participation in the Jasper Farmers' Market will be terminated. Finally, the vendor also agrees to permit the publication of photos taken during the Jasper Farmer's Market.

This agreement is effective upon approval of Market staff and signature by Vendor and Market committee member.

**Do you want your phone number(s) made available to someone who may ask for it?** Y / N

**Vendor Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**All items being sold:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Vendor Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

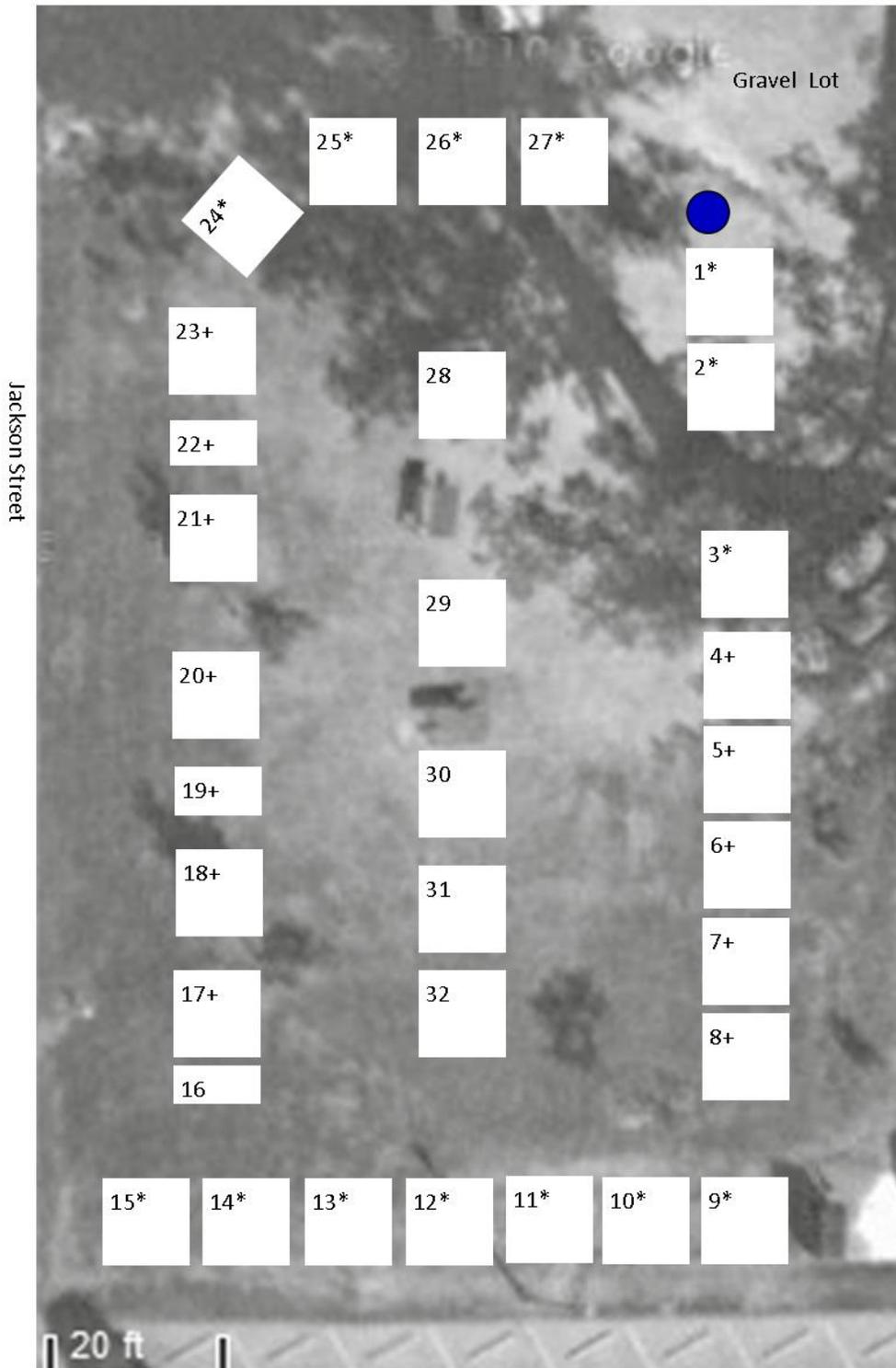
*See the back of this page to pick desired spot. Last year's season and frequent vendors will get priority for their previous space.*

For Office Use Only: Seasonal \_\_\_\_ Youth Market \_\_\_\_ Fundraiser \_\_\_\_ Weekly\_\_\_\_

Signature of Market Committee Member or GDJBA Member \_\_\_\_\_

# Jasper Farmers' Market Sky View Directory

The farmers' market areas is roughly 100' X 140'. Each block represents a 10' X 10' space.



#	Season Vendors
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Train Depot Parking Lot

\* Vendor may sell from back of truck.

+ Vendor can park to unload only. No Guarantee.