



Coppell Farmers Market Farmer/Vendor Application

Official Coppell Farmers Market Use only:	
Accepted:	Yes / No
Stall #	_____
Date:	_____

By my signature on the next page following, I certify that I have received and understand the Coppell Farmers Market Rules and Addendum to the Rules, and that **only after I have been approved by the Vendor Approval Subcommittee** will I be an authorized vendor at the Coppell Farmers Market, and I further agree to abide by the Rules and Addendum to the Rules. I also understand that I may be required to have a Farmers Market Food Permit. I also agree that if I decide to sell products which I have not listed on this form, I must submit them for approval before an intended sale date.

If a Farmers Market Food Permit is required, I further agree that after approval by the Vendor Approval Subcommittee, I will complete the City of Coppell's Farmers Market Permit Application and submit it to the City's Environmental Health Department, at 816 S. Coppell Rd, Coppell, TX 75019 or cprimeaux@ci.coppell.tx.us. I will then work with such department, phone number (972) 462-5177, to complete all permit requirements. I understand that only after the department's approval will I then be eligible to sell at the Coppell Farmers Market.

Print Name _____

Business Name _____

Address _____

City, State, ZIP _____

Phone Number _____ Cell phone number _____

E-mail Address _____

Web Site Address _____

Booth space requested: Single ____ Double ____ Electricity Required for Booth? Yes ____ No ____

Business type (check all that apply): (Farm) Fruits/Vegetables ____ Dairy ____ Meat ____ Fish ____ Eggs ____
 Baked goods ____ Value Added* ____ Nursery Products ____ Honey ____ Herbs (dried or cut) ____ Other _____

*Value added products are products that are food-based from locally grown produce, e.g. salsas, jellies, soaps with herbs, etc.

Farmers: Growing practices

- ____ Certified organic
- ____ Sustainable (using same methods of certified organic ALL THE TIME but not certified)
- ____ Partially sustainable (using almost always – methods of certified organic practices, but still using limited synthetic [which are prohibited in certified organic methods], fertilizers, pesticides and herbicides).
- ____ Conventional (use synthetic chemicals)

Ranchers: Beef ____ Pork ____ Lamb ____ Chicken ____

For growing practices definitions on meat, see page following Addendum to Rules.

- ____ Pastured / Grass fed ____ finished ____
- ____ Hormone free / antibiotic free
- ____ Conventional

Other Vendors: 1) List any Texas-grown ingredients used in your products or where obtained; and 2) briefly explain how and where you make your product (use back of sheet if necessary):

Vendor Statement

I, _____ (print name), will be selling what is listed below or on the attached sheet.
 I expect to be re-selling other grower's/vendor's products: _____NO _____YES
 If yes, please list grower's/producer's name and location in the space provided.

Crop/Product	My Farm/ Kitchen	Name and location of grower/producer, if any, whose products are being resold
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Fruits, vegetables		
Plants, flowers, herbs		
Eggs/poultry		
Dairy/cheese		
Meats		
Fish/Seafood		
Breads		
Other		

By my signature below, I certify as to the accuracy of all of the information that I have provided above, and that I do hereby agree to indemnify and hold the City of Coppell harmless of and from any claims, demands, causes of action, and/or other averments of liability that may be made against the City of Coppell as a result of my or my agents' or employees' actions or inactions regarding the Coppell Farmers Market.

Signed _____ Date _____
 (printed name or business at top of page)

After completing and signing, return this form to:

Bob Timmerman, Market Coordinator
 933 Tupelo Drive
 Coppell, Texas 75019.

Coppell Farmers Market Rules

1. Every prospective vendor will be subject to review by the Vendor Approval Subcommittee.
2. All persons or their designated representatives who produce food and / or agricultural products that have met the guidelines established in the Coppell Farmers Market addendum to the rules shall be eligible to sell at the market.
3. All persons wanting to sell at the Farmers Market shall agree to the terms of these rules and the addendum to these rules and will show their agreement to these rules by signing the acknowledgement that accompanies these rules. This acknowledgement form will be returned to the market coordinator.
4. Sellers wanting to reserve regular space for the Farmers Market season shall so indicate on the acknowledgement form. The seller shall forfeit his reserved space if he misses three out of five markets without notifying the market coordinator, although he may continue to sell in an unreserved space.
5. Approved vendors submitting the acknowledgement form the day of the market shall be permitted to sell at the market.
6. Designation and allocation of selling spaces shall be the responsibility of the coordinator.
7. Sellers shall sell only items that the Committee has approved for sale. The Committee has the discretion to add or delete items from the list and has the duty to provide notice to sellers.
8. All sellers must abide by the health code and restrictions of the City, County, and State of Texas. Providing "cut" or otherwise "open" samples for tasting, smell or texture shall not be permitted.
9. No potentially hazardous produce or product will be permitted for sale.
10. All items intended for human consumption shall be kept off the ground at all times and be in safe and sound condition. The seller shall be solely responsible for damages resulting from the sale of unsafe or unsound goods.
11. Hours of operations are for each Saturday from 08:00 AM until the vendor sells out or the vendor decides to leave for the day. Vendors shall arrive early enough to be set up and ready to greet their customers for the opening of the market at 08:00 AM.
12. Once the market has begun, no moving vehicles shall be allowed in the central Farmers Market area as a safety precaution.
13. Sellers shall supply all materials and containers for customer sales. Electricity is provided to any seller using refrigeration equipment and who possesses the proper permit from the City of Coppell Environmental Health Department.
14. Sellers shall determine the pricing and display of their products.
15. Sellers shall clean up their areas at the end of each market. Sellers should not use public trash receptacles for disposal of produce boxes or unsold produce.
16. Sellers who already maintain food or agricultural retail operations in the city shall not be eligible to sell at the Coppell Farmers Market unless approved by the Vendor Approval Subcommittee.
17. A standard vendor space is 15 foot wide frontage. Vendor cost is \$5.00 per 15 foot space per week. Two 15 foot spaces will be \$10.00. More than two spaces will still be \$10.00.
18. No firearms, alcoholic beverages or drugs will be allowed at the Farmers Market.
19. Violations of the rules and complaints that arise shall be resolved by the Coppell Farmers Market Committee. Sellers shall agree to abide by the final decision of the Committee.
20. Violation of any material provision of the Farmers Market rules shall be a material breach and default by the seller. Failure to vacate may subject the seller to civil and criminal remedies, including but not limited to remedies of civil and criminal trespass.
21. The Farmers Market Committee or its designee shall reserve the right to cancel any seller's contract at any time if and when the seller shall be found to be in violation of any market rule or eligibility requirements.
22. The Farmers Market Committee shall reserve the right to revise the Farmers Market Rules and regulations at any time it deems appropriate and shall post notice of such revisions for sellers.

Revised 2-2-09

Coppell Farmers Market
P. O. Box 2902
Coppell, Texas 75019

972.304.7043
www.coppellfarmersmarket.org
cfm@coppellcommunitygarden.org



Coppell Farmers Market Addendum to Rules

- I. The following are goods that can be offered for sale at the Market without any special permits. Seller agrees to offer only the following specifically identified goods:

Locally Grown Fresh Vegetables

Locally Grown Fresh Fruits & Nuts

Horticultural Goods, such as

Butterflies, lady bugs
Firewood

Earthworm castings
Worms for composting

Cut and dried flowers
Ornamental flowers and shrubs
Bedding plants

- II. Teas and coffees, honey, canned, preserved and baked items must be prepared in a certified commercial kitchen and labeled according to regulatory requirements of the State of Texas. For information regarding the permit approval process from the City of Coppell, call Carol Primeaux at the City of Coppell Environmental Health Department, (972) 462-5177 or cprimeaux@ci.coppell.tx.us. For an application form, see www.coppellfarmersmarket.org or e-mail cfm@coppellcommunitygarden.org.
- III. The following products require a Farmers Market Food Permit from the City of Coppell. For information regarding the permit approval process, call Carol Primeaux at the City of Coppell Environmental Health Department, (972) 462-5177 or cprimeaux@ci.coppell.tx.us. For an application form, see www.coppellfarmersmarket.org or e-mail cfm@coppellcommunitygarden.org.

Meat, Poultry, Eggs, Cheeses and Exotic Animal Products

- IV. Requests to offer goods for sale other than listed above should be submitted to the Farmers Market committee for approval.
- V. Other items such as crafts and personal care items may be allowed for sale during Old Coppell Days or in the Community non-profit space at the Market. For information, please e-mail cfm@coppellcommunitygarden.org.

Rancher Growing Practices

MARKETING TERM	DESCRIPTION
BEEF, LAMB, PORK	
Conventional, Factory Farmed, Store Brand	Raised in feedlots and confinement houses, routinely given antibiotics and artificial growth hormones (beef only). Water and chemicals added to the meat in the package.
All Natural	Meat can come from conventional sources, but nothing is added to the meat after it is in the package
Hormone Free Antibiotic Free	Raised in confinement but animals not given antibiotics or artificial hormones
Grass Fed	Raised on pasture at some point in the life of the animal
Grass Fed and Grass Finished	Raised on pasture the entire life of the animal, never in feedlot or confinement house, typically not given antibiotics. Beef and lamb never fed grain. Pork fed conventional grain.
Grass Fed and Grass Finished on Organic Pastures	Raised on organic pastures (certified or not) the entire life of the animal. Beef and lamb never fed grain. Grain is natural part of pork diet. Pork fed organic grain (certified or not)
CHICKEN	
Conventional Chicken	Raised in confinement houses, routinely given antibiotics and growth promoting chemicals. No hormones. Water and chemicals added to the meat in the package.
All Natural Chicken	Chicken comes from conventional sources, but nothing is added after the meat is put in the package
Free Range Chicken	Can be raised in confinement but given access to outside exercise area
Organic Chicken	Raised in confinement and fed organic grain, no antibiotics
Pastured Chicken	Raised on pasture and fed conventional grain, typically no antibiotics
Organic Pastured Chicken	Raised on organic pastures (certified or not) and fed organic grain (certified or not), no antibiotics