

2025 Vilonia Farmers Market Guidelines

Official Vilonia Farmers Market (“VFM”) Dates for 2025 will be Tuesdays & Saturdays, beginning April 26 thru September 13, 2025, 8:00 am – 12:00 pm at the United Methodist Church parking lot.

Each VFM Day there will be VFM Manager(s) present to assist with operations. Any questions or concerns should be directed to one of the VFM Managers. The Manager(s) will make all managerial decisions based on the rules and regulations as stated herein.

All items sold at the VFM must be homegrown or handmade in Arkansas.

The VFM will allow the following types of vendors:

- Farmers
- Freezer meats
- Plant and fresh-cut garden flower vendors
- Locally prepared food products
- Arts & crafts

The following items cannot be sold in the VFM:

- Weapons
- Live Animals

GUIDELINES

Produce: As always, we expect very high quality produce; any substandard produce will be barred from the VFM. Vendors must grow their own produce. They may designate a representative to appear on their behalf at the Market. No vendors shall sell produce, which is unsound or unwholesome, or which fails to meet the standards or requirements of federal, state, and local laws. All vendors will observe sanitation, or other legal requirements. In no instance will produce that contains a total of more than 10% decay, shriveling, and/or blemishes be offered for sale. If you have unfit produce and must weed it out at the VFM you must pack it and take it back home with you – no spoiled produce can be left at the VFM. Vendors who sell unfit produce will be asked to remove it from their display. No vendor shall use a ‘false pack’, which means the topping or facing containers with the best produce exposed and poor produce concealed underneath. All produce must be graded before it is brought to the VFM to minimize the amount of spoilage. If your product is found unfit to sell at the VFM, Management will ask you to discontinue sales of this item immediately. Vendors who repeatedly try to sell unfit produce will be asked to leave the VFM.

Locally Prepared Food Products: Any vendor bringing homemade food items to sell at the VFM must follow the requirements set forth by the Health Department. All homemade items must have a label affixed to the packaging

For complete guidelines on what prepared food items are and aren’t allowed, please refer to the following:

https://www.healthy.arkansas.gov/images/uploads/pdf/Homemade_Food_Guide_FINAL.pdf

Homemade Food Items that can be sold under the Food Freedom Act of 2021 are as follows:

Bakery Products that do not require refrigeration

Fruit butter, jams, jellies, candy

Pickles and pickled vegetables

Honey, sorghum, maple syrup

Dehydrated or freeze dried vegetables

Homemade Food Items that can NOT be sold unless a permit from the Arkansas Department of Health is presented:

- Sliced Fruits or Vegetables
- Smoked Meats
- Anything requiring refrigeration
- Canned Foods
- Cheesecake
- Cream Cheese Based Frostings or Fillings
- Cream pies & Cream Filled Items
- Cured Meats
- Custard Pies
- Dried fruits, Vegetables, Herbs, Spices
- Dried Meats
- Juices
- Meringue Pies
- Milled Grain, Flour, Meal
- Salad
- Shelled Peas or Nuts
- Sprouted Beans or Seeds

Pepper Jellies
Jellies/Jams and baked goods made with artificial sweeteners (not sugar)

Arts & Crafts: Vendors selling arts & crafts must have 75% of their merchandise handmade in order to qualify. Arts and crafts vendor are encouraged to demonstrate their craft within their booth space.

Health Department Guidelines: Due to the handling of food products / food nature, personal hygiene /cleanliness must be kept in line with Arkansas Department of Health 3-401: The overall cleanliness and observation of good hygienic practices by vendors include not only the personal cleanliness of the vendors but also the way he/she performs his/her business transactions. Meat: Producers of meat products are welcome at the VFM and are required to follow all of the local, state and national guidelines. All frozen meat products must be kept frozen; all refrigerated meat products must be kept refrigerated according to the State Health Department regulations.

Eggs: Fresh eggs must be in plain cartons with the information of the seller and kept in a refrigerated unit.

Please contact Health Department Inspector 501-280-3378 if you have questions regarding Health Department standards.

**VENDOR SPACES ARE ASSIGNED BY ON A FIRST COME, FIRST SERVED BASIS.
MANAGEMENT RESERVES THE RIGHT TO RELOCATE VENDORS AS NEEDED.**

Vendor spaces: All spaces are on a first come basis. VFM Management will be on site to assist. Vehicles must be unloaded and moved from the area as quickly as possible. All vehicles that are not parked within the vendor space must be moved by 7:45am on Market days. Vendors are not allowed to leave their space prior to 12pm during market days, unless they have sold out and checked with VFM Management and can safely exit the area.

AT ALL TIMES WHILE THE VFM IS OPERATIONAL, NO VEHICLE IS ALLOWED TO DRIVE IN OR OUT WITHOUT THE ASSISTANCE OF VFM MANAGEMENT.

Vendor Conduct: Vendors must sell within the boundaries of their rented space. Vendors are not allowed to roam the VFM in order to sell their products. Vendors may not set up a table, etc. in order to hold a space. The VFM does not provide any set up equipment or supplies. It is the responsibility of the vendor to provide any and all tables, chairs, signage, tape, decorations, and display equipment. Tents must fit within the space assigned. Vendors must pick up all loose produce and sweep, if necessary, their space before they checkout. Vendors leaving their space unclean will be charged a \$25.00 clean up fee that will be noted and due the next time the vendor attends. If the \$25.00 fee is not paid, Vendor will be excused from participation. Vendors may not use the VFM's outside or inside individual trashcans to dispose of left over produce or packaging. The VFM concludes at 12:00 p.m. on Market Days. Any and all of vendor's merchandise including, tables, chairs, equipment, signage, display equipment, and trash must be removed by the designated closing time. Vendors may not use the VFM for engaging in any unlawful or improper activity. Incidents involving property damage, theft, or injury to vendor employees or VFM customers must be reported immediately to Management. Vendors should adequately insure their own employees and any personal property used at the VFM. The Market assumes no responsibility or liability for vendors' personal property or vendors' employees. Any damage, destruction, or injury to vendors' personal property or employees or to VFM property or VFM customers caused by a vendor or its employees is the sole responsibility of the vendor. Inappropriate conduct or language towards other participants, customers, or management will not be tolerated and can be grounds for immediate dismissal from the VFM. All complaints will be investigated thoroughly by VFM Management. Vendors that have a complaint may verbally relay them to Management or may submit them in writing to the VFM office. Management will investigate the complaint and will respond to the vendor in writing. Inappropriate conduct during the complaint process (i.e. yelling, swearing, throwing items, harassing or threatening management, etc.) will not be tolerated and could result in immediate dismissal from the VFM. Vendors who choose to bring children to the VFM are asked to ensure that the conduct of the minors is appropriate and not disruptive to customers or other vendors. Children of vendors are to be supervised by their parent or guardian at all times. The use of profanity in and around booths is not acceptable and violators may be asked to vacate the premises.

Smoking: SMOKING AND VAPING IS PROHIBITED. Failure to abide by this policy can result in dismissal from the VFM.

Vendor fees: Fees are non-negotiable – VFM will not discount or waive fees based on inclement weather or lack of traffic. YOU MUST HAVE YOUR RENTAL PAYMENT PRIOR TO SETTING UP. Vendor fees are as follows: \$5.00 per day or \$75.00 for season.