



2010 Williamsburg Farmers Market

Application Form & Policies and Procedures

The Williamsburg Farmers Market is a not-for-profit 501(c)(6) corporation formed as a producer-only market to promote regional sustainable agriculture and provide fresh, seasonal foods and local plants and products for sale to the public.

To apply for the 2010 season

❖ Study the Information for Prospective Vendors and 2010 Policies and Procedures.

❖ Mail, email, fax or deliver the **completed application** to Market Manager.

Include:

- Signed Market Agreement.
- Copies of the required certificates, licenses and permits, and training completed. Insurance company may fax certificate directly to Market.
- Crop/product plan and map of crop layout, including greenhouses - highlight changes for 2010.
- Land/lease agreements, if applicable.
- Application fee of \$35.00 for new Regular Season applicants only. Fee waived for returning vendors.

CONTACT INFORMATION

The Williamsburg Farmers Market
Libbey Oliver, Market Manager
202 Quarterpath Road
Williamsburg, VA 23185
Phone: (757) 259-3768
Fax: (757) 259-8064

Email: loliver@williamsburgva.gov

Friday & Saturday only:
Cell: (757) 645-7143

The Williamsburg Farmers Market

Fresh * Homegrown * Seasonal * Homemade * VA Grown



**Email questions to Libbey Oliver,
Market Manager, at
loliver@williamsburgva.gov or
call (757) 259-3768**

Information for Prospective Vendors

- The Williamsburg Farmers Market (WFM) is a not-for-profit 501(c)(6) corporation.
- WFM strives to be a producer-only market. Vendors grow, raise or make what they sell. Resale does not apply to most products at the Market. All products must be approved in advance by the Market Manager.
- In general, arts and crafts are not accepted for sale at the WFM. Value-added and holiday items must meet strict criteria and be approved in advance by the Market Manager.
- Vendors sign a yearly agreement and agree to adhere to WFM rules and regulations.
- New regular vendors pay a fee to reserve a space for the season, and a percentage of their pre-tax sales each week.
- Vendors supply their own tents, tables and other equipment.
- Vendors are required to hold the certifications and licenses required for their products by VDACS or the health department.
- Vendors must apply to attend markets.
- Vendors agree to attend the full season of their product. A grower who raises a single crop may apply to be a guest vendor for the time that crop is in season.
- For detailed information, refer to the WFM vendor application at www.williamsburgfarmersmarket.com.

Williamsburg Farmers Market

2010 Policies and Procedures

Please retain a copy of this page for your reference.

MARKET ELIGIBILITY – Participation is open to regional Virginia growers, harvesters, bakers and makers of prepared food (hereafter, “the vendors”). The Market strives to be a producers-only market. Vendors must participate in production of the product they sell.

MARKET DATES, DAY, HOURS OR OPERATIONS – The Williamsburg Farmers Market (hereafter, “the Market”) will be open, rain or shine, in 2010 on **Saturdays** February 13 and March 13 from 8:30 a.m. to 12:00 noon; April 3 through October 30 from 8:00 a.m. to 12:00 noon; and November 20, 27 and December 11 from 8:30 a.m. to 12:30 p.m.; and **Tuesdays** June 1 through August 31 from 10:00 a.m. to 2:00 p.m.

LOCATION – The Market is located on Duke of Gloucester Street in Merchants Square between Boundary and Henry Streets in Williamsburg, Virginia.

MARKET MANAGER – The Market Manager or her representative will be present at the Market during operation. If questions or problems arise on Market Day, they will be resolved by the Market Manager, or at the Manager’s discretion, referred to the Board.

APPLICATION REQUIREMENTS, AGREEMENTS, PERMITS AND FEES

Farm Information:

1. Crop and product plans, farm map with layout of crops, and directions to farm must be provided.
2. Land lease and/or partnership agreements: If the property farmed is leased or in a partnership, the applicant must submit the information in #1 above and land use agreements.
3. Property and facility visits / inspections: Visits are made to gather information for promoting the vendor and his products. The Market Manager or Market representative may also inspect any of its vendors’ farms and kitchens during normal business hours, 8:00 a.m. – 6:00 p.m., to verify compliance with the producer-only and food safety inspections rules. Failure to permit an onsite inspection may result in a suspension from the Market.

Sales Tax – All vendors are required to have a Virginia State Sales and Use Tax Certification number. Vendors must collect these taxes at the Market.

Liability Insurance – The Market encourages vendors to be covered and to provide this insurance certificate. Preference will be given to applicants with this insurance.

Certificates – When applicable, attach the appropriate state / USDA inspection certificates.

1. Organic growers must present a Certificate of Organic Production from the USDA Organic Farm Certification.
2. For fish and seafood, the fisher/waterman must submit proof of a commercial fishing license.
3. For cheese and other dairy products, meats, and baked goods, the producer must supply documentation of compliance with local VDACS ordinances and inspections.

Fees – Fees collected are for promotion and operation of the Market.

1. \$35.00 per space will be charged for new Regular season applicants for the 2010 season. This fee is to be paid with the application. The fee will be waived for returning vendors.
2. Vendors will submit a written report for each Market’s sales on the form provided. The fee, 6% of gross sales excluding sales tax, is payable by check and due no later than one week after the concluded market date.

Market and “Hold Harmless” Agreement – This agreement means that the vendor verifies that all information is accurate and will hold the Market Manager, Volunteers, and Board harmless concerning product liability or other factors that relate specifically to the vendor’s business practice.

COMPLIANCE

The Market Manager will enforce all policies and procedures in the Market. The Board will review violations of these Market Policies and Procedures. Any vendor found not in compliance will be given a written notice and may be subject to exclusion from further participation in the Market. Vendors found to be in violation of the producers-only rule without a letter of exception will be permanently removed from the Market.

Williamsburg Farmers Market

SPACE ASSIGNMENT, SET UP AND TAKE DOWN

Please retain a copy of this page for your reference.

The Market Manager will make the assignment of spaces, approve the use of trucks, and design the business operation “mix” of all the selling spaces in order to enhance the total operation of the Market.

- Upon acceptance, a one-time fee of \$35 with the application (for new Regular season applicants only) will reserve a permanent space with approximately 20’ of frontage on Duke of Gloucester Street.
- Vendors may begin to set up at 6:00 a.m. and are required to be completed by 7:45 a.m.
- Contact the Market Manger if you need to be absent, if you are running late or if you need assistance.
- The 2010 Market Season operates **Saturdays** February 13 and March 13 8:30 a.m. - 12:30 p.m.; April 3 - October 30 from 8:00 a.m. to 12:00 p.m.; and November 20, 27 and December 11 from 8:30 a.m. to 12:30 p.m.(Holiday Markets); and **Tuesdays** June 1 through August 31 from 10:00 a.m. to 2:00 p.m.
- Vendors are required to stay until Market closes.
- Vendors are required to stop selling at 12:00 p.m. (12:30 Holidays and 2:00 Tuesdays). They must leave their spaces clean and remove their display and truck by 12:30 p.m. (1:00 Holidays and 2:30 Tuesdays).
- No subleasing of space will be allowed.

DISPLAYS

- The Market Manager must approve all tents, canopies, pop-ups, umbrellas, signs and display items. In case of severe weather, adequate anchors / weights must be in place and vendors must respond to directions from the Market Manager.
- Use of vehicles at the Market must be approved by the Market Manager based on the needs of the vendor.
- Vendors must keep their display of goods strictly within the confines of spaces assigned by the Market Manager. Vendors may not block the entrances to stores.
- At no time shall the safety or convenience of customers or vendors be compromised by any vendor’s display.
- Vendors will clearly display prices of all items and post their farm name and location. Posting of current licenses, certifications, and inspections is highly recommended. At a minimum, vendors should have copies available at the site.

VENDOR RESPONSIBILITIES

Cleanup Requirements: Vendors are responsible for disposal of all trash and debris generated by their respective businesses. On site disposal is permitted only in the Merchants Square dumpster, not in the street trash receptacles.

Regulations: Vendors are responsible for all appropriate labeling, licenses, product inspections, weights, measures and pesticide rules. Accuracy of scales / weights is the responsibility of the vendor. At all times, items sold in the Market must meet requirements of all applicable health and sanitation codes, as well as local, state, and federal agricultural requirements. It is the sole responsibility of the vendor to ensure compliance. The vendor must cooperate with state inspections at the Market.

Accident / Injury: Any accident or injury must be immediately reported to the Market Manager, 911 and/or Colonial Williamsburg Security. Anyone who participates in the market, whether vendor, customer or otherwise, attends at his or her own risk. Vendors will operate at their own risk and assume liability from the customers.

Prohibited Activities: The use or possession of alcoholic beverages is not allowed. Music or other broadcasts from radios, stereos, etc. must be kept within the limits of the Williamsburg Noise Ordinance. Smoking is prohibited. Hawking is prohibited.

Reports & Fees: Failure to accurately report sales on time is grounds for termination from the Market. Fees from market sales must be paid to the Market Manager no later seven (7) days after the concluded Market date.

Suggestions / Comments: Vendors with suggestions or comments are encouraged to submit written, signed statements to the Market Manager or vendor representative.

Attendance: Vendors must commit to the entire market season (April – October) and participate on a regular basis (a minimum of 80% of Market days). Produce availability may limit the beginning and ending dates; therefore a schedule will be developed prior to the start of the market season to document the vendor commitment to the Market. Guest vendors will be invited to participate in individual markets based on the discretion of the Market Manager. Winter and Holiday markets are extra and are not required attendance. Vendors must schedule their participation in these with the Market Manager.

Williamsburg Farmers Market
2010 Policies and Procedures
Guidelines for Market Products

Please retain a copy of this page for your reference.

The Williamsburg Farmers Market strives to be a regional, producer only market with an emphasis on agricultural products.

Along with this goal is the aim to meet the expectations of the customers with the appropriate mix of products suitable for the Williamsburg Market.

Each type of business participating in the Market has constraints and compliances required by regulatory agencies overseeing processing, packaging and preserving inherent to their product. In addition each business has differences in raising, harvesting, and producing the various products such as animals, plants, produce, fish and seafood, cheeses, and baked goods.

A vendor/producer is defined as a grower, harvester, baker, prepared food maker, employee, partner, or family member who is familiar with and preferably engaged in the growth, harvesting or production, of the products sold. All vendors' market staff must be identified on the application form.

- Regional products sold at the Market will be produced by the vendor. Produce must be fresh and of the best quality.
- Sale of arts and crafts, manufactured, used or imported goods are not permitted.
- Value-added products and farm products not specifically listed in the Guidelines will be admitted on a case-by-case basis.
- All products must be inspected by the appropriate governing agency.
- Any written complaints filed with the Market Manager concerning products or produce will be investigated by the Market Manager. Should a complaint be valid, this may result in expulsion from the Market for the remainder of the selling season. In such cases, no refund will be made for the Market fees paid to date.

Producer-only product exceptions will be considered on a limited basis in order to maintain the original intent and spirit of the WFM while addressing vendor needs and creating a more diverse, customer-pleasing market. Written approval for a one season exception is required from the Market Manager prior to offering such products at the Market.

Baked Goods

Freshly baked goods should highlight regional produce and seasonal ingredients prepared by a baker who is a home baker or small regional bakery. A preference will be given to vendors who use local ingredients. Production must comply with local health and safety ordinances. The vendor must be state inspected and supply the Market Manager with documentation of such compliance.

Prepared Foods

Prepared foods such as pastas, sauces, soups, casseroles, ethnic and vegetarian dishes must be freshly prepared by the vendor who is a small regional business or an inspected home cook. Preference will be given to vendors who use local ingredients. Production must comply with local health ordinances and licensing and the vendor must supply the Market Manager with documentation of such compliance.

Products for consumption at the Market

Beverages and other products must comply with VDACS and/or Health Department regulations.

Sampling of Products

The Market is equipped to assist you with safe sampling. Please request this service. Sampling must be approved in advance by the Market Manager and meet VDACS standards. This can be an educational benefit for Market customers if you provide information about the item offered for sampling.

Frozen Dairy or Fruit Products

Ice cream, frozen yogurt and sorbet products must be made by the vendor. A preference is given to the vendor who uses milk from the vendor's own herd or creamery. Flavoring agents (fruit, vegetables or honey) used in the products should come from local sources. Frozen dairy or fruit products should highlight regional produce and seasonal ingredients. Out of region, necessary flavorings (such as vanilla) may be purchased. Production must comply with state dairy ordinances and licensing, and the vendor must supply the Market Manager with documentation of such compliance.

Dehydrated Food & Seasonings

Items must be prepared from locally grown products. Production must comply with local health and safety ordinances and licensing and the vendor must supply the Market Manager with documentation of such compliance.

Please retain a copy of this page for your reference.

**Processed Fruits and Vegetables – Jams, Preserves, Fruit Syrups and Purees
Pestos, Flavored Oils, Mustards, Vinegars, Salsas and Relishes**

Produce for canned and preserved products must come from local sources. Out of region, necessary ingredients, (such as sugar) may be purchased. Handling of acidified foods requires special production guidelines and training. If processed off-farm, the product must be from the vendor's recipes and the vendor must supply to the Market Manager the contact information for the facility where produce is processed. Production must comply with local health and VDACS ordinances and licensing, and the vendor must supply the Market Manager with documentation of such compliance.

Honey

Honey and bee pollen must be from the beekeeper's own hives but may be processed and bottled off-farm. The vendor must provide the name, address, and telephone number of the facility where the honey is processed. Processing must comply with local health and safety ordinances and the vendor must supply the Market Manager with documentation of such compliance.

Meat

All meat products must be 100% from animals raised from weaning by the farmer. Animals may be butchered or processed off-farm. Meat must be certified and/or inspected. The Market Manager reserves the option to request licenses of packing/processing plants. Package labels will be checked.

Fish and Seafood

Fish and shellfish must be raised or caught when possible by the fisher / waterman. Aquaculture and harvesting must comply with local and federal ordinances and the vendor must supply documentation of such compliance to the Market Manager. Fisher / watermen must hold a commercial fishing license.

Eggs

Eggs must be from the farmer's own fowl. Eggs must be clean, held at 45° or less, and labeled according to VDACS instructions. Labels are recommended that include name of farm and date of collection.

Milk, Dairy and Cheese

Milk must be from the dairyman's own herd or creamery. Cheese and other dairy products must be made by the vendor. Flavoring agents (fruit or honey) used in the products should come from local vendors. Production must comply with state dairy ordinances and licensing, and the vendor must supply the Market Manager with documentation of such compliance and the contact information of processing facility.

Crops - Field, Greenhouse, Tunnel/Hoophouse and Hydroponics

Produce must be grown/harvested by the vendor on land owned, leased or bartered by the vendor. Land agreements must be on file with application.

Over-ripe Vegetables and Fruits

Over-ripe vegetables and fruits must be labeled and marked as suitable for sauce (tomatoes) or preserves (berries).

Peanuts

The vendor of peanuts must be a peanut farmer. Processing and packaging must comply with state and local ordinances, inspections and licensing. The vendor must supply the Market Manager with documentation of such compliance and the contact information for the facility where peanuts are processed and packaged.

Plants, Fresh Cut Flowers and Greens

The grower must grow potted plants and cut material. Potted plants and cut plant material must not be on the state or federal list of invasive or rare and endangered plants published by the Division of Natural Heritage.

Seasonal & Holiday Products

Dried flower or herb bouquets, decorative berries, and wreaths produced from materials grown or gathered on the vendor's property are allowed at the Market Manager's discretion. Fruit, pods, cones, and pumpkins for holiday decorations should be from the vendor's property or grown regionally. Exotics (dried or fresh fruit, pods, and berries) may be used in decorations at the Market Manager's discretion.

Value-added

Candles, soaps, creams, lotions, massage oils, insect repellents, and scrubs must be made by the vendor, featuring a product such as goat's milk, bee's wax, or herbs from his/her own produce. The use of additional ingredients (when necessary) should highlight in season ingredients and be purchased from regional growers. Exotic, out of region necessary ingredients, (such as salts, oils and essential oils) may be purchased. The Market Manager will consider these on a case-by-case basis.

RESOURCES

Please retain a copy of this page for your reference.

Sales Tax

Vendors will find useful information at www.policylibrary.tax.virginia.gov

If the vendor's business is located outside of Williamsburg, a Form ST-9B must be filed to ensure that the city receives its share of local sales and use taxes.

Liability Insurance

Check with your insurance company to be certain that your liability insurance covers "off-farm sales". A good source of information on this subject is *The Legal Guide for Direct Farm Marketing* by Neil Hamilton, pp. 144 – 147.

FOOD SAFETY

Always be proactive rather than reactive.

Food Safety and Inspection

(757) 363-3909

With one phone call to this number, you can ask questions about all food products sold at retail, including but not limited to, processed, canned fruits and vegetables; pickled products; vinegar products; meat and poultry; fish and seafood; and baked goods.

Contacts

Dairy & Foods	Donna Barnes (804) 786-8899
Meat & Poultry	(804) 786-4569
Organically Grown Foods Organic Certification	www.virginiagrown.com
VA Tech Food Process Institute	(540) 231-8697
VDACS – Monthly Produce Prices	www.vdacs.virginia.gov/marketnews
Weights & Measures	(804) 786-2476
General Information	www.vdacs.virginia.gov/vagrown

Protect – Sanitize – Label

Each vendor must abide by all state and federal regulations, which govern the production, harvest, preparation, preservation, labeling or safety of products offered for sale at the Market. Vendors are liable for their own products.

- Refer to VDACS *Food Safety Guide* booklet for individual product details.
- A copy of all applicable permits, including those from the health department, VDACS, or appropriate inspector of the county where the products originate must be included with this application and available at the Market.
- Scales and thermometers (in each unit) must be used and kept accurate.
- Ice (drainable) or other means must be used to maintain required temperature.
- Produce must be displayed at least 2 feet off the ground.
- Sampling must be approved in advance by the Market Manager and meet VDACS standards. Prepared and baked foods must be covered. Utensils must be kept sanitized and backups and hand washing available. The Market is equipped to assist you with safe sampling. Please request this service. This can be an educational benefit for Market customers if you provide information about the item offered for sampling
- All products must be protected from dust, flies, rain, extreme heat and dogs.

RETURN TO:
Market Application
202 Quarterpath Road
Williamsburg, VA 23185

**Williamsburg Farmers Market
2010 Application Part I**

Please notify Market Manager of changes/additions to this form.

Fee: _____

Visit: _____

Business / Farm Name: _____

Business / Farm Owner(s): _____ **Date Began:** _____

Mailing Address: _____

Farm Location(s): _____ **City/County:** _____

Business Phone: _____ **Cell:** _____ **Home:** _____ **Fax:** _____

Website: _____ **E-Mail:** _____

Extension Agent: _____ **Inspectors:** _____

Business Type: Family Owned Sole Proprietor Partnership Corporation Other _____

Sales Tax Number: _____ **Tax You Pay:** 2.5% 5% Other _____

Do You Accept Credit Cards? No Yes

VA Finest Certified? No Yes

Principal Products: _____
i.e., field crops, flowers, meat, seafood, baked goods

Farm Acreage: _____ Total _____ Owned _____ Leased _____ Cultivated

Greenhouse/hoophouse: _____ # and size **Herds, flocks, hives:** _____ #
_____ #
_____ #

Distance from Market: _____ Miles _____ Hours

Market Staff & Contact Information:

Name	Phone	Alt. Phone	Email
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Permits, licenses and certificates – give date issued and ATTACH a copy:

Type	Date	Attached	Type	Date	Attached
Organic Certification`	___/___/___	<input type="checkbox"/>	Food & Safety Inspection	___/___/___	<input type="checkbox"/>
Sales Tax	___/___/___	<input type="checkbox"/>	Liability Insurance	___/___/___	<input type="checkbox"/>
Dept. of Health	___/___/___	<input type="checkbox"/>	Marine Resources	___/___/___	<input type="checkbox"/>
Product Insurance	___/___/___	<input type="checkbox"/>	Commercial Fishing License	___/___/___	<input type="checkbox"/>
Scale Inspection	___/___/___	<input type="checkbox"/>			

PROVIDE A COPY of the following that apply to your business:

- Crop / Product List Map of Crops \$35 Fee (for NEW Regular season applicants only)
- Lease & Partnership Agreements – Specify Lease holder’s Name _____
(Letter is acceptable)
- Additional training, classes-acidified food, HACCP, SafeServ: _____
- Name & Address of Packing/Processing Plant: _____

**Williamsburg Farmers Market
2010 Vendor Application Part II**

MARKETS YOU PLAN TO ATTEND:

Winter Markets (Saturday)

Feb 13 Mar 13

Saturday Markets

<input type="checkbox"/> Apr 3	<input type="checkbox"/> May 1	<input type="checkbox"/> June 5	<input type="checkbox"/> July 3	<input type="checkbox"/> Aug 7	<input type="checkbox"/> Sept 4	<input type="checkbox"/> Oct 2
<input type="checkbox"/> Apr 10	<input type="checkbox"/> May 8	<input type="checkbox"/> June 12	<input type="checkbox"/> July 10	<input type="checkbox"/> Aug 14	<input type="checkbox"/> Sept 11	<input type="checkbox"/> Oct 9
<input type="checkbox"/> Apr 17	<input type="checkbox"/> May 15	<input type="checkbox"/> June 19	<input type="checkbox"/> July 17	<input type="checkbox"/> Aug 21	<input type="checkbox"/> Sept 18	<input type="checkbox"/> Oct 16
<input type="checkbox"/> Apr 24	<input type="checkbox"/> May 22	<input type="checkbox"/> June 26	<input type="checkbox"/> July 24	<input type="checkbox"/> Aug 28	<input type="checkbox"/> Sept 25	<input type="checkbox"/> Oct 23
	<input type="checkbox"/> May 29		<input type="checkbox"/> July 31			<input type="checkbox"/> Oct 30

Tuesday Markets

<input type="checkbox"/> June 1	<input type="checkbox"/> July 6	<input type="checkbox"/> Aug 3
<input type="checkbox"/> June 8	<input type="checkbox"/> July 13	<input type="checkbox"/> Aug 10
<input type="checkbox"/> June 15	<input type="checkbox"/> July 20	<input type="checkbox"/> Aug 17
<input type="checkbox"/> June 22	<input type="checkbox"/> July 27	<input type="checkbox"/> Aug 24
<input type="checkbox"/> June 29	<input type="checkbox"/> Aug 31	

Holiday Markets (Saturday)

Nov 20
 Nov 27
 Dec 11

May we use your business name and/or photos in promotional campaigns (circle one)? ___ Yes ___ No

Other direct marketing outlets (Farmers market, CSA's, restaurant sales, etc.) **Day of the week**

1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____

Future plans for additional crops, products or tunnels/hoophouses: _____

Please provide directions to your farm from Williamsburg (attach additional sheets and/or map if needed): _____

Setup at Market: Please ATTACH sketch and include size of tent(s) and tables

**Williamsburg Farmers Market
2010 Market Agreement**

This Agreement is made this _____ day of _____, 2010, between the undersigned Vendor and the Williamsburg Farmers Market (“the Market”) for the 2010 season (April 3 through October 30, 2010) in addition to optional Holiday and Winter markets. This agreement becomes effective when the Vendor’s application for acceptance as a 2010 vendor has been approved and the Market Manager has signed this agreement.

In exchange for permission to participate as a Vendor in the 2010 season of the Market, the Vendor agrees to the following:

1. The Vendor will be bound by the published Policies and Procedures of the Market.
2. The Vendor acknowledges that admission to the Market and Market space assignments are made at the discretion of the Market Manager. This Agreement is not a guarantee by the Market that the Vendor will be permitted to sell at the Market throughout the planned season, nor is it a guarantee that the Market will operate for the entire planned season. Permission to participate may be revoked or suspended by the Market Manager as a result of violation of this Agreement.
3. The Vendor will attempt in good faith to resolve any disputes without resorting to litigation. The Vendor will limit any claim against the Market, its employees or agents, or its sponsoring organizations, resulting from a suspension or termination of permission to participate in the Market, or resulting from the Market ceasing operations, to pro-rate refund of the annual application fee. If the Vendor does pursue litigation and is unsuccessful, the Vendor agrees to pay all costs incurred by the Market, its employees and agents, or its sponsoring organizations, in defending that claim, including attorney’s fees.
4. The Vendor will be responsible for all claims arising from its participation in the Market, including, without limitation, personal injury, property damage, and product liability, and agrees to save, defend, hold harmless and indemnify the Market Manager, City of Williamsburg, the Colonial Williamsburg Foundation, the Merchants Square Retailers Association, the Virginia Department of Agriculture, and all of their agents and employees, including those serving on the Williamsburg Farmers Market Board, from and against any and all claims, loss, damage, injury, costs and charges, including court costs and attorney’s fees, liability or exposure, however caused, resulting from, arising out of, or in any way connected with the Vendor’s participation in the Market, performance of this Agreement, or obligations under the Market Policies and Procedures.
5. If available, the Vendor agrees to provide the Market with a certificate of general liability and property damage insurance, including products liability coverage, in the amount of at least \$300,000.00, naming the indemnities listed above as additional insureds. The Market will give preference to those Vendors with such insurance in the approval process.

NAME OF BUSINESS: _____

VENDOR

PARTNER

ACCEPTED this _____ day of _____, 2010.

WILLIAMSBURG FARMERS MARKET

By: _____

Libbey Oliver, Market Manager

