



CHRISTIAN COMMUNITY
SCHOOL

FARMERS MARKET

SATURDAYS

June 27

July 11

July 25

August 8

9 AM - 12 PM

**Fresh produce, baked goods, and handmade
items from our local community!**

35716 Royalton Rd., North Eaton, OH 44044

christiancommunityschool.org



FARMERS MARKET

Fresh produce, baked goods, and handmade items
from our local community!

BOOTH APPLICATION

Contact Information

Name (First, Last): _____

Business Name: _____

Phone: _____ Email: _____

Address: _____

Description of goods for sale:

I agree to the rules and regulations set forth by the CCS Farmer's Market: _____

Market will be hosted outdoors at Christian Community School rain or shine. Vendors will have a 10x10 space for booth setup and are responsible for table, tent, and other setup needs. CCS has a limited number of 6ft rectangle and round tables available to rent for a \$10/day fee. Electricity is not available. Food items are limited to those acceptable under Cottage Law Production unless the vendor possesses appropriate licensure through the Health Department.

Table Fees:

\$15/market or \$50 for all 4 markets

- SATURDAY: June 27 July 25
 July 11 August 8

How to Register
 Complete this form and mail check payment to
 Christian Community School
 35716 Royalton Rd.
 Grafton, OH 44044
 or visit christiancommunityschool.org/events
 and register online.

Questions/Information: Jackie Hronek - 440-263-7120 | jhronek@christiancommunityschool.org

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CCS FARMER'S MARKET RULES & REGULATIONS

SETUP & TEAR DOWN

1. Be punctual. Arrive at most 1 hour and at least 30 minutes before market opening. Remove your vehicle from the market by 30 minutes before the market opens.
2. One vendor spot is approximately 10' by 10' and is assigned by the Farmer's Market.
3. Drive carefully and safely during set up and break down. Park in designated parking areas as directed.
4. Tables, tents, and supplies are the vendor's responsibility. A limited number of 6 ft. rectangle and round tables are available to rent for \$10 a day. Vendors who use tents are encouraged to use portable weights to secure tents.
5. Vendor displays may not impede pedestrian or vehicular traffic.
6. Close down efficiently: Vacate the market site no later than 1½ hours after closing.
7. Vendors are to clean their space(s), removing all products, containers, garbage, signs, etc., at the end of each market.
8. Remove and pack out all garbage and clean your space thoroughly prior to vacating the market for the day.

REGULATIONS

1. Christian Community School (CCS) is providing vendor space only. Vendors are responsible for having appropriate labeling, licensing, and display items for their goods. CCS is not liable for Health Department violations of vendors.
2. Vendors are responsible for managing financial transactions between themselves and their customers. CCS is not available to provide payment options or facilitate payments between customers and vendors.
3. Vendor application and payment is required to secure vendor space at the Farmer's Market.

WAIVER OF LIABILITY

By signing this agreement, a Vendor agrees to indemnify, defend and hold harmless Christian Community School, its leadership and Board of Directors, employees, and volunteers, from any and all losses, costs, expenses, claims, liabilities, actions, or damages, including liability for injuries to any person or persons or damage to property arising at any time during and/or arising out of or in any way connected with Vendor's use or occupancy of the Facility (Farmers Market). By completing a Booth Application, a Vendor agrees to comply and/or will comply with all applicable and appropriate laws, rules and regulations pertaining to participation in the Farmers Market and agree to comply with all Ohio Department of Agriculture Rules and Regulations, the Ohio Cottage Food Law, and applicable US Department of Agriculture (USDA) laws and regulations relating to its food, product, or goods.

INFORMATION ON COTTAGE LAW PRODUCTION OPERATIONS from the Ohio Dept. of Agriculture website:

Permitted foods are non-potentially hazardous bakery products (such as cookies, breads, brownies, cakes, fruit pies, etc.); candy (including no-bake cookies, chocolate covered pretzels or similar chocolate covered non-perishable items), jams; jellies; fruit butters; granola (including granola bars and granola bars dipped in candy; if fruit used must be commercially dried); popcorn (including flavored popcorn, kettle corn, popcorn balls, caramel corn, but does not include un-popped popping corn); unfilled baked donuts; waffle cones; pizzelles; dry cereal and nut snack mixes with seasonings; roasted coffee (coffee may be whole beans or ground); dry baking mixes (for making items such as breads and cookies); dry herbs and dry herb blends; dry seasoning blends (such as dry barbecue rubs and seafood boils); dry tea blends; flavored honey made by a beekeeper exempt under ORC 3715.012; fruit chutney; maple sugar made by a processor of tree syrup exempt under ORC 3715.012; and dry soup mixes containing commercially dried vegetables, beans, grains, and seasoning.

A "Cottage Food Production Operation" is not permitted to process acidified foods, low-acid canned foods, potentially hazardous foods or not potentially hazardous foods not listed above. Low acid food means any food with a finished equilibrium pH greater than 4.6 and a water activity greater than 0.85. Acidified food means a low acid food to which acids or acid foods are added (Ex. Beans, cucumbers, cabbage, puddings, etc.). Potentially hazardous food means it requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms (Ex. Raw or cooked animal products, cooked vegetables, garlic in oil, cheesecakes, pumpkin pies, custard pies, cream pies, etc.).