

Central Main Street Makers Market - Vendor Application

ONE DAY ONLY | SATURDAY MAY 2nd, 2026 from 10:00 am - 2:00 pm

Market Location is the CENTRAL HISTORIC DEPOT, 413 Gaines Street

Vendor Fee: \$30.00. Please make checks out to The Town of Central with “Makers Market” in the memo section.

Drop off or mail fee and all pages of application to Central Town Hall: PO Box 549, 1067 W. Main St, Central, SC 29630. Applications can also be emailed to katherineabrooks1@gmail.com

Name: _____

Business Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Cell Phone : _____ Emergency Phone: _____

E-Mail Address: _____

Vendor Fee: **\$30.** *Vendors must provide a 10x10 tent.*

There may be duplication/overlap with makers content (this won't be monitored by event host). Makers can pull in vehicles to Depot to set up, but all vehicles must be moved to the Wood Street Park lot by 9:45AM.

Tax ID Number: _____ (no social security numbers)

Anyone can register who makes handmade items. Products to be offered for sale:

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

I hereby certify that I am the producer of the commodities I sell at the Central Main Street Makers Market, and that I have been provided attachments relative to market rules.

Signature / Date _____

REQUIREMENTS FOR PARTICIPATION IN CENTRAL MAIN STREET MAKERS MARKET

1. Vendor acknowledges receipt of Requirements for Processed or Manufactured Food Sales.
2. Spaces must be cleaned after each day's usage each week. A clean-up fee of \$50.00 will be charged if a Central Market volunteer must clean a vendor area.
3. Waste must be placed in proper waste receptacles or removed from the premises.
4. Spaces cannot be assigned to another individual. The rental agreement allows use of the vendor area by the farmer, his/her immediate family, and his/her employee(s).
5. The vendor assumes all responsibility for products sold at market. The Central Main Street Makers Market assumes no liability for injuries or damages resulting to purchasers from products sold.
6. There are local, state and federal regulations related to the sale of food products to the public including but not limited to Requirements For Processed or Manufactured Food Sales (as provided to vendor), S.C. Food & Cosmetics Act, S.C. Code of Regulations Chapter 5
Federal Statutes and corresponding regulations related to food products and food product laws and regulations set forth by S.C. DHEC and the S.C. Meat and Poultry Inspection Division as appropriate. Vendor certifies his/her familiarity with them and their related responsibilities and obligations. Should the market manager or appropriate state regulatory agency come across a vendor who is unaware of some or all of the food safety regulatory requirements for selling food items to the public, the vendor will be asked to leave or remove the product and his/her fee will be forfeited. The State of South Carolina DOES NOT ALLOW ANY FOOD ITEMS FOR PUBLIC SALE TO BE MANUFACTURED IN A HOME KITCHEN. Any process where exposed food is mixed, repacked, packaged and/or cooked is considered food manufacturing and falls under South Carolina Department of Agriculture (SCDA)/US Food and Drug Administration (FDA) jurisdiction. In order to manufacture food for public sale, vendors must follow these requirements: Use an inspected facility (either South Carolina Department of Health and Environmental Control approved or SCDA approved). A home kitchen IS NOT an acceptable facility. Individuals can sell non-hazardous baked goods that are prepared ON SITE up to four times a year if they receive a permit from the County DHEC office. The vendor should post this at his/her booth or table. Prior to sale, a vendor must send any and all canned/ jarred/bottled foods (jams, jellies, sauces and pickled foods) to Clemson University, Dr. Barron at (864) 656-3397 or N.C. State, Mrs. Joanna Foegeding at (919) 515-2951 for analysis. Pickled foods (chow-chows, sauces and pickled vegetables) are acidified foods. Vendors of these types of food are required to attend a Better Process Control School, register with the Food and Drug Administration and have a certified scheduled process, including proper and accurate record keeping. All of this is to prevent botulism poisoning, which can and does happen. Illegally home canned goods are considered hazardous and adulterated and will be removed from sale. Eggs that are sold off a grower's residence or farm must be inspected and graded according to USDA standards and kept on refrigeration at 45 degrees Fahrenheit. Unlabeled eggs or eggs off refrigeration are considered adulterated and will be removed from public sale and the stall fee forfeited. Violations of this law are a misdemeanor and carry a fine of no less than \$200, no more than \$500, imprisoned no more than ninety (90) days or both [Food and Cosmetic Act (Egg Law) Section 39-39-180). An approved label that includes name of product, ingredient list, name and address of manufacturer and net weight is required on all foods sold to the public. This is a state and federal law. Pay close attention to font size, placement of information, accuracy and allergen disclosure.

Other requirements:

- A. PETS ARE NOT ALLOWED AT THE MARKET. NO ANIMALS OR ANIMAL SALES ARE PERMITTED IN THE MARKET.
- B. Vendors are allowed to set up one hour before the market opens, and all vendors must exit their assigned space one-half hour after the market closes.
- C. Vendors are responsible for collecting and remitting any and all sales taxes associated with the sale of their products.
- D. NO SMOKING is permitted in the market or on market property.

I hereby agree to the above noted requirements of the Central Main Street Farmers' Market to include food safety requirements.

Sign/Date

Requirements for Selling Manufactured or Processed Foods at Farmers Markets and Other Direct-to-Consumer Markets

Revised July 2013

SC Department of Agriculture Food Safety and Compliance Program

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2013 Name of Direct Market: Requirements for Processed or Manufactured Food Sales

Effective January 1st, 2011, pursuant to S.C. Code § 39-25-210, every food manufacturer, processor or repacker under SCDA jurisdiction is required to register in order to sell food products to the public. Each compliant firm will be given a Registration Verification Certificate (RVC) which must be displayed at the market. A direct-to-consumer market is any place selling products sold directly to the public including, but not limited to farmers markets, roadside markets, flea markets, etc.

Contact Angie Culler, SCDA at 803-737-9690 for more information regarding the registration process or visit www.agriculture.sc.gov and click on Food Safety and Compliance under Programs and Services.

Note: SCDA Food Safety and Compliance does not regulate farmers markets, roadside markets, flea markets and other direct marketplaces, nor does it regulate fruits and vegetables or other products in their raw state sold at direct markets in South Carolina. However, the SCDA does have regulatory authority over certain processed or manufactured food items that may be sold at direct markets in the state. From time to time, the SCDA will randomly check a direct market to ensure that the manufactured or processed products sold are in compliance with state law. The SCDA does not regulate farmers markets or other direct markets.

Corn Meal, Grits and Flour (SC Department of Agriculture)

These products are processed foods and must be prepared in an SCDA registered facility.

Contact Angie Culler at 803-737-9690.

To have corn tested for aflatoxins, call the SCDA Laboratory 803-737-9700.

_____*Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Your RVC must be displayed at the point of sale.

Dairy (DHEC Dairy, SCDA and FDA/FSIS)

SC DHEC Dairy Division handles all regulations and requirements regarding fluid milk products.

Call 803-896-0644.

SCDA handles cheese and cheese products (pimento cheese, goat cheese, cow's milk cheese, etc). Call 803-737-9690.

All products crossing the state line will be also under the jurisdiction of the Food and Drug Administration and/or U.S. Dept of Agriculture/Food Safety Inspection Service.

___ Keep at 45°F or lower at all times (including at the market). Label samples, "Display only".

___ Provide a copy of current liability insurance.

___ For **cheese** products, provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Your RVC must be displayed at the point of sale.

___ For all other dairy products, provide a copy of SC DHEC Dairy Permit.

Eggs (SC Department of Agriculture)

___ Provide a copy of SCDA current egg license.

___ Provide a copy of current liability insurance. **Please note, liability insurance is not required by SCDA.* ___ Eggs must be kept at 45°F or lower at market.

___ Label your *sample* carton, "Display only-Not for Sale".

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___ *Eggs must be washed, properly labeled, inspected and graded according to USDA Standards. Call SCDA at 803-737-9690.

___ *A "*packed on*" or *expiration* date must be printed on all cartons/labels.

*This process must be done at the farm by the grower and is not difficult.

Note* Egg cartons from other producers may not be reused.

Fish and Seafood (Department of Natural Resources and SC Department of Agriculture) Whole and unprocessed fish and seafood are under the Dept. of Natural Resources (DNR). Call 803-734-3886. **If you want to buy and resell fish and seafood whether whole and unprocessed or cleaned and processed, you will need either a:**

___ Commercial Fishing License. Provide a copy of commercial license.

or a

___ Wholesaler's License. Provide a copy of wholesale license. If you do not have a commercial fishing license, then you must have a wholesale license and buy from licensed commercial fishermen or wholesalers.

You must:

___ Keep receipts or invoices on hand at all times (including at the point of sale).

___ Keep fish and seafood refrigerated at 45°F or below or properly iced at all times.

___ Have your scale approved by SCDA. Call John Stokes at 803-737-9690.

Requirements to clean, process, dress, gut, or scale fish and seafood, yourself. You will need an approved facility, to register with SCDA and will be subject to state and federal food safety regulations including completing seafood HACCP training.

___ Complete a seafood HACCP course provided by FDA and have a HACCP plan. Provide a copy of HACCP certificate or HACCP plan.

___ Use a SCDA registered and approved facility (fish house).

___ *Provide a copy of your Registration Verification Certificate (RVC) and display your certificate at the point of sale.

- ___ Provide copy of commercial fishing license from DNR.
- ___ Provide copy of current liability insurance.
- ___ Keep fish and seafood properly iced or refrigerated at 45°F or below at all times.

Honey (SCDA)

Honey must be extracted, processed and packaged in a registered and inspected honey house or you must have applied for and been granted a “small honey producer exemption”.

___ Honey must be labeled in compliance with state and federal fair packaging laws.

Provide a copy of:

___ Your (RVC) Registration Verification Certificate.

or

___ Your “small honey producer” Certificate of Exemption.

Meat

Poultry, beef, pork and lamb are regulated by SC Meat and Poultry Inspection Division, Clemson Livestock, Poultry and Health, 500 Clemson Road, Columbia, SC. All products crossing the state line will be under the jurisdiction of the Food and Drug Administration and/or U.S. Dept of Agriculture/Food Safety Inspection Service.

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___ Must become a Registered Meat Handler to sell meat at farmers market.

___ Inspection mark on meat (either SCMPID establishment # or USDA #) 803-788-8747. Meat must be kept frozen at 0°F or less or 45°F or less for fresh.

___ Door-to-door Meat firms must comply with SC Weights and Measure Laws.

Call John Stokes at 803-737-9690

___ Rabbit is regulated by SCDA and must be produced in an approved facility and labeled in accordance with state and federal labeling laws. Provide a copy of your RVC. RVC must be displayed at the point of sale. ___

Provide copy of current liability insurance.

Peanuts and Other Nuts (SC Department of Health and Environmental Control or SC Department of Agriculture)

If peanuts are boiled and/or roasted and kept hot on site, then no label or further regulation is required. Boiled, roasted, candied, flavored nuts that are prepared and packaged off site come under the jurisdiction of SCDA unless you are the owner/operator of a DHEC permitted facility and are permitted by DHEC. If nuts are prepared and packaged off-site, you must either possess a SCDA RVC or SCDHEC permit.

For SCDA registered firms:

___ *Provide a copy of your Registration Verification Certificate (RVC) and display your certificate at the point of sale. Labels must be in compliance with state and federal labeling laws.

For DHEC permitted firms:

___ Vendors who are owner/operators of a DHEC approved bakery or restaurant can sell packaged foods at the point of sale under their retail food establishment permit issued by SCDHEC. ___ Provide current Inspection report for bakery or restaurant and SCDHEC permit number

Baked Goods and Candy

Baked goods and candy must be prepared in an inspected facility. Vendors who are owner/operators of a DHEC permitted facility can sell under their catering license or retail food license issued by SCDHEC. Call 803-896-0640.

Vendors who are NOT owner/operators of a DHEC permitted facility fall under the jurisdiction of SCDA.

___ *Provide a copy of your Registration Verification Certificate (RVC) and display RVC at the point of sale. Labels must be in compliance with state and federal labeling laws.

___ Vendors who are owner/operators of a DHEC approved bakery or restaurant can sell packaged foods at the farmers market under their retail food establishment permit issued by SCDHEC. ___ Provide current Inspection report for bakery or restaurant and SCDHEC permit number.

*The **Home Baked Goods Bill** allows individuals to produce **non-potentially hazardous baked goods and candy** in their home kitchen and sell **directly to the end-consumer**, provided he or she does not produce more than \$15,000 per year. Products must be labeled properly in compliance with Fair Packaging and Allergen labeling laws. Interested individuals must apply for and be granted exemption from inspection and labeling review. Application and Frequently asked Questions can be found at <http://agriculture.sc.gov/forms>.

___ *Provide a copy of your Home Baked Goods Exemption Certificate and display exemption certificate at point of sale. Products must be labeled properly. Exemption certificates must be displayed at all times.

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Beverages (juices, etc.) (SC Department of Agriculture)

Juices prepared off site are subject to HACCP regulations and must come from a SCDA registered and inspected facility. *Processed, canned or bottled juices or cider are considered potentially hazardous and are subject to SCDA and Federal regulations, including Juice HACCP.*

___ *Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Provide a copy of your RVC and display at the point of sale.

___ Fresh-Squeezed and other juices prepared on-site fall under the jurisdiction of SC DHEC.

Canned/Jarred/Bottled Foods (SC Department of Agriculture and Food and Drug Administration) Canned, jarred and bottled foods are under the jurisdiction of SCDA and are also subject to FDA regulation. **Home-canned foods are considered hazardous and illegal and cannot be sold.**

___ Canned/jarred/bottled Foods (jams, jellies, sauces, chow-chow and pickled foods) must be sent to Clemson University, NC State Univ., or another FDA-recognized process authority for analysis. ___ Depending on the results of the product analysis, a Better Process Control School training and FDA registration (filing) may be necessary.

___ *Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Provide a copy of your RVC and display at the point of sale.

Sorghum/Molasses/Cane Syrup (SC Department of Agriculture)

These products are processed foods and must be prepared in an SCDA registered facility. ___ *Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Provide a copy of your RVC and display at the point of sale.

Foods Prepared on site (ex: BBQ, burgers, etc.) (SC Department of Health and Environmental Control)

___ Foods sold from Mobile Units are subject to DHEC approval of the Mobile Unit and permanent base facility.

___ Provide inspection certificates for both facilities.

- _____ Retail Food Establishments on-site must have a SCDHEC permit and a posted Grade at the point of sale.
- _____ Provide copy of current liability insurance.
- _____ Contact DHEC Food Protection (803-896-0640).

*Permanent food stands that serve non-potentially hazardous food which requires minimal or no preparation including pretzels, popcorn, snow-cones, cotton candy, candy apples, french fries, soft drinks, draft beer, and similar food are exempt from SCDHEC Retail Food Establishment permit requirements

Organic Products (USDA approved Accredited Certifying Agent – Clemson University Dept. of Plant Industry)

Organic Certification is required to advertise that you are selling organic products. Certificate should be displayed.

- _____ Provide copy of certificate.

Clemson University's Department of Plant Industry is a USDA approved Accredited Certifying Agent. This accreditation allows DPI (Department of Plant Industry) to certify organic operations in the three major categories of certification. Those three categories are crops, livestock and processing. For more information

concerning organic certification please contact Sherry Aultman, saltmn@clemsom.edu or call 864-646-2140.

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Certified SC Grown (SC Department of Agriculture)

Membership in the Certified South Carolina Program is made by application to and acceptance by the South Carolina Department of Agriculture. All farm producers, food manufacturers, specialty food producers, packing facilities and others engaged in the production or manufacture of agricultural products in South Carolina are eligible to apply. Applications are on the web <http://agriculture.sc.gov> or call Ansley Rast Turnblad at arast@scda.sc.gov or call 803-734-2210. Members should display Certified **South Carolina Grown logo**.