



Wednesday Evening Farmer's Market
June 3 to September 30, 2026
200 block of N. Elm Street
Avoca, Iowa

2026 Vendor Guidelines & Application

Avoca Main Street Farmers Market Contacts

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2026 Avoca Main Street Farmers Market

Regulations and Guidelines

Location:

The 200 block of North Elm Street on Avoca Main Street.

Market Dates and Hours:

Wednesdays, starting June 3, 2026 and running through September 30, 2026. Hours will be 5:00 PM to 7:00 PM.

We ask that all vendors start setup between 4 pm and 4:30 pm, and are ready to go at 5:00 pm each market day. Sales prior to the start of the market day at 5:00 pm are strictly prohibited. Vendors will not be allowed to set up after 5:15 pm.

Vendors:

Vendors will be admitted to the Avoca Main Street Farmers Market based on space availability and product representation. All vendors must be registered and all fees paid by 5 p.m. on the market day in question.

General Market Rules:

- Vendors are required to provide their own tables, chairs, and overhang. If your booth requires electric power, limited arrangements can be made with the Avoca Main Street Farmers Market volunteer staff.
- All vendors must comply with all applicable city, state, and federal laws, rules and regulations. Vendors are responsible for complying with state and local health requirements and for obtaining all permits, licenses and/or inspections applicable to their products. All permits and licenses must be posted each market day.
- Smoking is not permitted.
- Only leashed pets permitted, leash no longer than 5' or Certified Service Dog.
- Vendors are responsible for removing all waste, rubbish, recyclables or trash generated during selling at the market.
- Vendors are expected to display professionalism and conduct themselves and their business in a manner that is respectful, honest and courteous toward customers, market managers and other vendors. The Avoca Main Street Farmers Market organizers retain the right to prohibit a person or business from participating in the market for conduct deemed inappropriate or unprofessional.
- Avoca Main Street Farmers Market does not and shall not discriminate based on race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status in any of its activities or operations.

Fees:

Seasonal Fee: \$160 for one vendor area (between 10' and 24') - this fee will provide space for all 18 Wednesday markets.

Occasional Fee: \$10 per market day, and we request that you confirm your attendance with the Market Manager in advance.

What May Be Sold: (see Labeling Requirements)

Fresh Fruits and Vegetables – whole and uncut.

Farm Fresh Eggs – must be kept at 45 degrees Fahrenheit or below.

Baked Goods that are not potentially hazardous – breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies. *(No meat pies, soft pies, custard or cream filled pies, or cream cheese frosting unless prepared in a licensed facility)*

Jams and Jellies – only those meeting CFR Title 21 Part 150

Home-canned pickles, vegetables, and fruits IF the product has a pH value of 4.60 or lower or a water activity of .85 or lower, each batch measured by a pH meter or Aw meter, each container properly labeled including date product was canned, and producer can provide documentation to the regulatory authority upon request including at point of sale

Dried Noodles

Candies

Honey

Flowers and Hand-Crafted Items – must be grown or made by vendor

Frozen poultry, beef, pork, lamb

Labeling Requirements for Cottage Foods (see <https://dia.iowa.gov/cottage-food-law>)

Cottage food labels MUST contain the following information:

1. Information to identify the name and address, phone number, or email address of the person preparing the food.
2. The common name of the food.
3. The ingredients of the cottage food in descending order of predominance.
4. The following statement: **This product was produced at a residential property that is exempt from state licensing and inspection.**
5. If the cottage food contains one of more major food allergens, an additional allergen statement must be included on the label identifying each major allergen contained in the food by the common name of the allergen.
6. If the food is home-processed and home-canned pickles, vegetables, or fruits permitted under this section, the date that the food was processed and canned.
7. Labels must either be attached to the product or visible to the buyer at your stand.

Jane Doe
123 Main Street, Avoca, IA 51521
712.111.1111

Dill Pickles: Cucumbers, dill, white vinegar, sugar, water. Canned June 1, 2023.

This product was produced at a residential property that is exempt from state licensing and inspection.

Jane Doe
123 Main Street, Avoca, IA 51521
712.111.1111

Peanut Butter Cookies: Flour, sugar, brown sugar, butter, peanut butter, eggs, baking soda, vanilla
POTENTIAL ALLERGENS: CONTAINS PEANUT BUTTER
This product was produced at a residential property that is exempt from state licensing and inspection.

Proper Licensing is Required to Sell the Following (must present licensing proof when requested):

- Meat & Poultry Products – Requires temperature control & prepared in a licensed facility
 - Dairy Products – Requires temperature control & prepared in a licensed facility
 - Custard or Cream-filled Products – Requires temperature control & prepared in a licensed facility
 - Soft Pies – Requires temperature control & prepared in a licensed facility
 - Wild Harvested Mushrooms as described in Iowa 481 Administrative Code ch. 31.1(4)
- ***** The selling of Wild Morel Mushrooms is strictly prohibited *******

Potentially Hazardous Foods License

Vendors who wish to sell Potentially Hazardous Foods must apply with the Department of Inspections and Appeals Food & Consumer Safety Bureau to gain licensing. License must be presented when requested.

Sales Tax

Vendors who wish to sell taxable products must collect sales tax either using a Permanent Sales Tax Permit or a Temporary Sales Tax Permit.

Sampling

Sampling of products may be done by vendors using healthy food handling practices. Vendors **may not** sample potentially hazardous foods including cut melons, raw sprouts, and cut tomatoes.

Price Setting

The Avoca Main Street Farmers Market does not set prices but expects all vendors to work together to provide a fair market price to all customers.

Liability Insurance

It is requested that all vendors carry their own liability insurance and all vendors must sign a waiver to participate in the market.

Disputes

If a dispute arises during the market, it will be decided by the Market staff. In a dispute involving prices, the Market staff will act as mediator between parties and will remain neutral.

Rules Enforcement and Disciplinary Measures:

Failure to comply with the guidelines and requirements of the Avoca Main Street Farmers Market will result in the following applicable penalties to be enforced by the Market staff:

- 1st Offense – Verbal Warning
- 2nd Offense - \$50 fine
- 3rd Offense - \$100 fine
- 4th Offense – Termination of privileges to sell at the market

The Avoca Main Street Farmers Market reserves the right to refuse any application to sell at the market.

Additional Rules of Conduct:

- No firearms, drugs or smoking are allowed in the market area
- All food items for sale must be elevated above ground level at least 6 inches
- Vendors are responsible for the safety of food items, vehicles, and equipment within their specified area

2026 Avoca Main Street Farmers Market – Market Application / Agreement

By signing this agreement, the undersigned states and assures:

- All products offered for sale are free of chemical residues and bacteria sources
- Pesticides and Herbicides (if any) used in production of all items offered for sale have been applied in accordance with the current rules stated by the United States Environmental Protection Agency, the United States Food and Drug Administration, and the Iowa Department of Agriculture
- You, the vendor, agree to the terms and conditions of the Avoca Main Street Farmers Market as described in the Avoca Main Street Farmers Market Guidelines and Requirements

Vendor Name: (print) _____

Vendor Signature: _____ **Date:** _____

Company Name (if applicable): _____

Complete Address: _____

City: _____ State: _____ Zip: _____

Phone Number: (D) _____ (E) _____

Email: _____

Circle one: Seasonal Application Third Wednesday Only Application One-Time Application

10' X 10' booth requested: _____

10' X 24' booth requested: _____

___ Electricity needed

Please initial one of the following statements:

I offer no products for sale at the Avoca Main Street Farmers Market that are subject to Iowa Retail Sales Tax.

_____ (initial)

I will offer products for sale at the Avoca Main Street Farmers Market that are subject to Iowa Retail Sales Tax.

_____ (initial) _____ (Tax ID Number)

2026 Avoca Main Street Farmers Market – Market Application/Agreement (continued)

Vendor Statement and Hold Harmless Agreement:

I certify that I have crafted, made, grown or produced all the items I will be selling at the Avoca Main Street Farmers Market. I have obtained any required licenses or permits to sell the products I will present at the market. I do hereby waive, release and discharge all rights and claims for expenses, damages or other losses which I may have or which I may incur against the Avoca Main Street Farmers Market staff, volunteers, Avoca Main Street, Inc., the City of Avoca, and Pottawattamie County and/or their associates, and hold them harmless of all liability.

Signature

Date

Please make all checks payable to Avoca Main Street, 203 N. Elm Street, PO Box 357, Avoca IA 51521, Phone: (712) 307-0172