Dear Ellijay Farmers Market (EFM) Vendors,

Opening day of the Ellijay Farmers Market was Saturday, June 13, 2020. The date was pushed out from April 25th due to directives received as a result of Coronavirus (COVID-19) and we have one change and two additions this year:

1. We are not taking payments for electricity this year. If you need this accommodation, please contact us.
2. Vendors must provide how they wish to be contacted in case of emergency.
3. Vendors must have four (4) 8x10 “weights” for tent legs; these can be milk jugs filled with sand or water.

In addition to the information mentioned above, please note the following details:

- EFM is open Saturdays, June 13 – October 3; 8:00 am to 12:00 noon. Vendors arrive at 7:00 am; setup complete by 7:30 am.
- Annual registration fee is $15.00 and does not include electricity. If you need this accommodation, please contact us.
- The location is 1 Broad Street; Ellijay, GA 30540, adjacent to the Gilmer County courthouse and roundabout.
- Vendors planning to leave prior to the market closing time must park in designated parking areas for pedestrian safety.
- Vendors must always wear a name tag.
- Vendor space is on a “first come; first served” basis.

Each year we strive to deliver effective market advertising, including social media and print, and provide educational opportunities and assistance by the Master Gardener Extension Volunteers (MGEVs) to market visitors. The Gilmer County MGEVs are an outreach of the local UGA Cooperative Extension (UGA Extension) office and the University of Georgia in Athens.

Please review all documents enclosed, fill out the registration form (it’s the last page) and bring it with you opening day, or the first day you arrive for the season. We do not take payment in advance and only accept cash (exact amount at the market will expedite the process), money orders and checks made payable to: Gilmer County 4-H Club.

If you have any questions, visit our Facebook page at Ellijay Farmers Market or email Lisa Harrison at lisaharrison@bellsouth.net for more information.

Best Regards,

Julia Padgett, Ellijay Farmers Market, MGEV
Debbie Rupp, Ellijay Farmers Market, MGEV

Enclosures: EFM and MGEVs Mission Statement; Policies and Procedures, Revised 06/13/2020
Georgia Department of Agriculture Guidelines, Revised 03/13/2014
UGA Extension, Transporting Produce Safely, Revised 2019
UGA Extension, Keeping Food Safe in the Market, Revised February 2012
EFM Vendor Registration Form, Revised 06/13/2020

Copies: Charlie Paris, Chairman, Gilmer County Board of Commissioners
Al Hoyle, Mayor, City of Ellijay
Paige Green Hutto, President, Gilmer Chamber
Lisa Harrison, Ellijay Farmers Market, MGEV
Dianne Lassiter, Administrative Assistant, UGA Extension
Ashley Hoppers, ANR County Agent, UGA Extension

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Ellijay Farmers Market (EFM) and Master Gardener Extension Volunteers (MGEVs)
Mission Statement; Policies and Procedures (Two Pages)
Revised 06/13/2020

The EFM is organized and sponsored by the Gilmer County MGEVs, an outreach of the Gilmer County UGA Cooperative Extension (UGA Extension) office and the University of Georgia (UGA) College of Agriculture & Environmental Sciences (CAES) in Athens. UGA is an Equal Opportunity, Affirmative Action organization. Our mission is to promote and encourage the development of local small-scale agriculture and provide a seasonal marketplace for local producers of agricultural products and handmade items. All vendors and persons associated with or selling at the EFM shall abide by the following Policies and Procedures:

**Discrimination:** As an extension of the UGA College of Agriculture & Environmental Sciences (working cooperatively with Fort Valley State University, the U.S. Department of Agriculture, and the counties of Georgia), all vendors and persons associated with or selling at the EFM will offer all products to all people without regard to race, color, religion, sex, national origin, disability, gender identity, sexual orientation or protected veteran status.

**Quality:** Vendors will strive to provide a marketplace where fresh and wholesome products are sold. These products, as well as the expertise of the vendors, are the backbone of the EFM experience.

**No-Smoking Policy:** The MGEV’s and all vendors and persons associated with or selling at the EFM will maintain an environment of “no smoking” of any kind.

**Dates, Times, Setup Location:** The EFM is open all Saturdays starting June 13 and ending on October 3, 2020. The market hours are from 8:00 am to 12:00 noon. Vendors arrive at 7:00 am with setup complete by 7:30 am. The market is located at 1 Broad Street; Ellijay, GA 30540, adjacent to the Gilmer County courthouse and roundabout.

**Fee and Registration:** The annual registration fee is $15.00. We are not taking payments for electricity this year. If you need this accommodation, please contact us. To register, simply fill out the registration form (it’s the last page of the full packet) and bring it with you opening day, or the first day you arrive for the season. We do not take payment in advance and only accept cash (exact amount at the market will expedite the process), money orders and checks made payable to: Gilmer County 4-H Club.

**Name Tag and Parking:** Vendors must always wear a name tag. If you plan to leave prior to the market closing time, you must park in designated parking areas for pedestrian safety.

**Details and Other Requirements:** Vendors must provide how they wish to be contacted in case of emergency. Vendors must be local farmers and gardeners, processors of local agricultural products, homebakers, artists or hand-crafters who have produced the items offered for sale. At our discretion, we will allow vendors who own or operate a small or local retail business. Booths can only be used for the sale of locally produced agricultural products and handmade items. All other uses are prohibited. Vendors cannot buy any items from other sources to resell at the EFM. No livestock or pets are allowed to be sold at the market. Vendors can only sell from their vendor booth. No “hawkimg products” is allowed. No vendor shall sell to customers before 8:00 a.m. It is the vendor’s responsibility to secure any required licensing. Nursery plants sold must be in the possession of and cared for by the vendor for at least 60 days prior to being sold at the market. Food processors must meet any and all county, state and federal rules and regulations. Vendors must follow any and all rules and regulations set forth by the Gilmer County Health Department, the Georgia Department of Agriculture and/or the U.S. Department of Agriculture as it specifically relates to items sold at the Ellijay Farmers Market.

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Booth: Each vendor is allowed one space with no more than 15 feet frontage. A MGEV will direct vendors to an available space. All spaces are on a “first come; first served” basis. If space becomes a factor, agricultural products are given top priority due to the importance of their freshness and the quick spoilage of these products. Vendors are responsible for providing their own tables, chairs, trash containers, etc. Vendors must have four (4) 8x10 “weights” for tent legs; these can be milk jugs filled with sand or water.

Clean-Up: Vendors must remove all trash from their site at the close of their selling day. No dumpster is available.

Labeling: All processed products must be labeled with: 1) the common name of the food, 2) name/address/phone number of the person who made the item, and 3) a list of ingredients with the common name of each ingredient.

Taxes and Product Pricing: All transactions and any taxes are the responsibility of the vendor and their customers. The pricing of goods is at the discretion of the individual vendor. Vegetables and other products can be sold by the piece or by volume. For example: $2.00 for a pumpkin or $2.00 for a peck of beans.

Products that CAN be sold: Fresh produce (if organic, see below), jams, jellies, cakes, cookies, breads, pies, honey and handmade items.

Products that CAN be sold with proper and current licensing on display from county, state and federal authorities (For example: Georgia Department of Agriculture and/or the U.S. Department of Agriculture): Meat products, dairy products, eggs (candling license), organic products (from growers or processors with a USDA organic certification), low-acid/acidified food (processor must be licensed, have completed the Better Process Control School and received a certificate that must be displayed on-site) and live plants.

Weight Scales: Vendors using weight scales must have it certified by the Georgia Department of Agriculture. The EFM policy requires that scales visibly indicate it is certified, along with a current certification date. To obtain certification, call the North Georgia Department of Agriculture at 770-535-5955 to set up an appointment. The person currently certifying scales is Jackie Deharty. For more information, call the Georgia Department of Agriculture at 1-800-282-5852.

Behavior: All vendors and persons associated with or selling at the EFM will behave toward customers, other vendors and MGEVs in a professional manner which fosters a sense of community and camaraderie. Abusive or threatening behavior will NOT be tolerated and offenders will not be permitted to return to the market as a vendor.

Enforcement of Policies and Procedures: The MGEVs reserve the right to: 1) visit and inspect any farmer, gardener, homebaker, artist, or crafter at their site of production to ensure that the vendor is adhering to all policies and procedures and 2) amend these policies and procedures as necessary to ensure that the EFM is a successful operation. Vendor failure to adhere to any of the policies and procedures set forth herein will result in a verbal warning for the first offense and a written warning or expulsion from the market for the second offense.

Liability: The Gilmer County Master Gardener Extension Volunteers (MGEVs), Gilmer County UGA Cooperative Extension (UGA Extension) office, University of Georgia (UGA), UGA College of Agriculture & Environmental Sciences (CAES), and the government for Gilmer County as well as the City of Ellijay assume no responsibility for any loss or injury encountered by any vendor and persons associated with or selling at the EFM.

Questions: If you have any questions, visit our Facebook page at Ellijay Farmers Market or email Lisa Harrison at lisaharrison@bellsouth.net for more information.
GUIDELINES FOR FOOD PRODUCTS SOLD
AT EVENTS SPONSORED BY NON-PROFIT ORGANIZATIONS

The Georgia Department of Agriculture has always strived for an inspection program that would both protect the consuming public and not be overly restrictive to food producers and small merchants. With the increase in popularity of events such as Arts & Craft Shows, Local Farmers Markets, and Festivals where processed food is being sold; the Department of Agriculture has issued the following guidelines:

EXEMPTION FROM THE GA FOOD ACT

Food products will be considered exempt from the inspection and licensing required by the GA Food Act, unless the sales of such items are prohibited by other State Laws or by the FDA’s Federal Code of Regulations (CFR’s). To qualify for the exemption, the products must be sold directly to the consumer, and occurs at an event that:

1. Is sponsored by a political subdivision of this state or by an organization exempt from taxes under paragraph (1) of subsection (a) of Code Section 48-7-25 or under Section 501(d) of paragraphs (1) through (8) or paragraph (10) of Section 501(c) of the Internal Revenue Code, as that is defined in Code Section 48-1-2;

2. Lasts 120 hours or less; and

3. When sponsored by such an organization, is authorized to be conducted pursuant to a permit issued by the municipality or county in which it is conducted.

WHAT PRODUCTS CAN BE SOLD?

Products exempt from the Georgia Food Act, which are not governed by additional State or Federal laws and regulations. For example:

- Breads,
- Cakes,
- Cookies,
- Fresh Produce (If “Organic, “ there must be an Organic Certificate Available),
- Jams,
- Jellies,
- Honey, and
- Pies
WHAT PRODUCTS CANNOT BE SOLD?

Products that are governed by specific State or Federal laws and regulations. For example:

- **Meat Products** – Governed by Georgia Meat Compliance Laws
- **Eggs** – Governed by the Georgia Egg Law
- **Dairy Products** – Governed by the Georgia Dairy Law
- **Organic Products** – From Growers or Processors without an Organic Certification
- **Low Acid/Acidified Foods (Canned Vegetables, Pickles, Salsa, etc)** – Unless the Processor is licensed (met all the requirements) and has completed Better Process Control School.

LABELING

All processed products **should** be labeled with:

1. The **COMMON NAME** of the food.
2. The **NAME/ADDRESS/PHONE NUMBER** of person who made the item.
3. A list of **INGREDIENTS** with the common name of each ingredient.

PRODUCTS MADE OUTSIDE OF GEORGIA

All vendors that process their food outside of Georgia must have a certificate, license, or documentation indicating they are permitted by their respective Regulatory Agency governing food sales; and that their firm is in compliance.

For assistance or questions concerning Food Sales Exemptions or instructions on how to obtain a Food Sales Establishment License, please contact the Georgia Department of Agriculture – Food Safety Division at 404-656-3627.

For information on the **Georgia Grown Program** (including becoming a **Georgia Grown Market**, **Georgia Grown Certification**, and a **Georgia Grown Market Weblink** for your market featured on the Department’s website), please contact 404-656-3680.

For information or questions concerning Organic Registration and/or Certification, please contact the Georgia Department of Agriculture – Plant Industry Division 404-586-1140.

The website for the Georgia Department of Agriculture is [www.agr.georgia.gov](http://www.agr.georgia.gov)

(This document is intended to be a “Guideline” which describes in simple terms a number of basic requirements which must be met before conducting food sales)
Getting fresh produce from the field to the market is another step where care must be taken to keep the product safe. It is important to prevent contamination of the produce with microorganisms that could cause foodborne illness and also to hold the produce under conditions that minimize the growth of harmful bacteria.

**Steps to prevent contamination**

- Use trucks or vehicles that have not been used to carry animals, raw manure, harmful chemicals or other contaminants, if possible.
- If you must use vehicles that carried animals, manure or harmful chemicals, then thoroughly wash, rinse and sanitize them before use with produce or other foods.
- Pack produce in covered containers to prevent contamination. Label produce in such a way that it can be traced to the specific area where it was grown and processed.
- Containers used to transport produce to market should be clean and sanitized. Food grade plastic containers are ideal. If using cardboard boxes, use only clean ones and use them only once. If using wooden bins or baskets, line them with a material like foil or paper towels that can be discarded after each use or with clean dish towels or fabric that are laundered between uses.
- Pack produce carefully to prevent physical damage like bruises or cuts. Damaged areas can be entry points for microorganisms that cause disease or hasten spoilage.
- Ice used in the transport of produce should be made of water suitable for drinking or that has been tested to ensure that no detectable generic *E. coli* are present and should be handled in a sanitary manner.
- Another option for cooling is freezer gel packs. Clean after each use and inspect for leakage.
**Steps to minimize growth of harmful microorganisms**

- Keep produce refrigerated or cooled to preserve best quality and to slow the growth of harmful bacteria.
- Transport products, especially leafy greens and shelled beans or peas, in clean and sanitized coolers with ice.
- If you have a refrigerated truck or trailer or a refrigeration unit, perform regular maintenance and check the temperature at least daily to ensure it is working properly.

![Use clean and sanitized containers with lids for transport of produce to market. Cooling produce will help maintain quality and prevent growth of bacteria.](image1)

![Use trucks or vehicles that have not been used to carry animals, raw manure, harmful chemicals or other contaminants, if possible. If you must use vehicles that have carried these, wash, rinse and sanitize between uses.](image2)
Keeping Food Safe in the Market

Food safety risks and responsibilities: Farmers markets are a great way for consumers to get fresh produce, to support the local economy, and for vendors to increase profits. Farmers markets are becoming more popular, but the safety of products sold is essential for their continued growth. Understanding the causes of foodborne illness and the proper procedures to decrease the risk of contamination of the food products is the responsibility of the both the managers and the vendors. The safety of food products begins on the farm, but safe food handling strategies must be used at all times to ensure that a safe, high quality product gets to the consumer.

Understanding the causes of foodborne illness

The Centers for Disease Control and Prevention estimate that one out of every six Americans per year contract foodborne illnesses. Sometimes this simply means a stomach ache, but more serious cases can lead to hospitalization and even death.

Microorganisms like viruses, bacteria and parasites can all cause illness if they contaminate produce and are ingested. These microorganisms are referred to as pathogens. Many of these pathogens are spread from human → food → human or from animals → food → humans. Some potential human pathogens associated with fresh produce are shown in Table 1.

Guidelines to reduce the risk of disease transmission

Microorganisms can come into contact with the food at any point from seed to sales. Currently there is no way to eliminate 100% of the food risks associated with uncooked produce, so preventing contamination is the best way to ensure safety. Here are some guidelines to reduce the risk of illnesses from products sold in the market:

1. Vendor/food handler health

   - Any persons experiencing vomiting, nausea, diarrhea or jaundice must be excluded from handling food or materials that come in contact with food for at least 24 hours after symptoms have gone away. If jaundice has occurred, a signed release form from a doctor should be required.
   
   - Any persons experiencing a sore throat with a fever should be assigned duties that do not involve working with or around food.
   
   - Persons with cuts, burns, skin infections or sores should have them bandaged and protected with gloves or other barriers sufficient to prevent contamination of food or surfaces that contact food.

   Manager’s Responsibility: Identify vendors or market workers who present a risk of transmitting foodborne pathogens. If symptoms are gastrointestinal, then exclude them from the facility until symptom-free for 24 hours or they have a signed medical release form. If they have had jaundice, a medical release form should be required. If symptoms are coughing, sneezing, bandaged area, sore throat with fever, etc., then assign them to jobs without contact with food or food containers as appropriate.

2. Hygiene

   Handwashing is one of the most effective ways to prevent food contamination.

   Make sure vendors and market workers know the six steps of proper handwashing:
   
   - Rinse hands with clean, warm, running water (at least 100°F).
   
   - Apply soap.
- Rub hands together for at least 20 seconds.
- Pay special attention to cleaning under and around nails.
- Rinse hands under warm, running water.
- Dry hands with clean paper towels or a hot air dryer.

- Vendors must wash hands before handling food products; after eating, smoking, or using the restroom; after touching nose, face, hair or any other possible contaminant.
- Hand sanitizer should be used in addition to handwashing but not as a substitute.
- Don’t have a sink? See Figure 1 to learn how to build a portable system.

**Manager’s responsibility:** Handwashing facilities should be easily accessible and stocked with proper supplies. Also, maintain a supply of hand sanitizers for vendor and consumer use. Post signs to encourage customers to help keep produce safe by washing hands before handling produce.

### 3. Proper food display

- Make sure vendors regularly clean and sanitize their display surfaces.
- Do not allow animals in the marketplace as they could contaminate the food.
- Keep food items and containers off the ground to prevent dirt, dust or splashing water from contaminating food.
- Cover or package foods like breads, cakes, cookies, etc. to prevent contamination.
- Separate high-risk foods like raw meat products from ready-to-eat foods like fresh produce.
- Proper storage temperatures will help maintain freshness and quality. Cooling produce will help to preserve quality and prevent growth of bacteria. Most fruits and vegetables can be stored at 41°F. However, some produce may be susceptible to chilling injury. For a detailed list of storage conditions for specific whole fruits and vegetables, visit [http://www.caes.uga.edu/applications/publications/files/pdf/FS%20100_2.PDF](http://www.caes.uga.edu/applications/publications/files/pdf/FS%20100_2.PDF). Cut fruits and vegetables must be kept at 41°F or colder to be safe. Keeping produce like shelled peas, greens, etc. on ice or at 41°F or colder will help maintain quality and safety.
- Plastic containers or other non-porous materials are best for food display because they are easier to clean and sanitize and are less likely to transmit pathogens.
- If vendors prefer wooden trays, straw baskets or other display materials that are harder to clean and sanitize, then these should be lined with foil or paper towels that can be discarded or clean cloth dishtowels or fabrics that can be washed between uses to prevent possible spread of contamination from one batch to another.

**Manager’s responsibility:** Talk to vendors about how to safely display products in the market. Instruct vendors on clean and sanitary practices for handling foods in the market.

▲ Pets can be a source of contamination. Establish a “no pets allowed” policy for your market.

▲ If baskets are used, line them with paper towels or with fabric or dishtowels that can be laundered between uses.
4. Proper food sampling

In general, produce is considered a low risk food, but the risk of contamination is greatly increased when the food is processed. The term "processed" applies to foods that have undergone procedures to alter their original state like cooking, chopping, mixing, grinding, drying, smoking, packing, etc.

Food sampling procedures:

- Produce must be rinsed with water that is suitable for drinking.

- Scrubbing firm produce with a clean vegetable brush can remove dirt, insects, some pathogens and some pesticide residues that could contaminate the produce once it is cut.

- Use clean equipment.

- Any dish, countertop, utensil or item that comes in contact with food must be clean, free of dirt, and then sanitized. Sanitizing further reduces the levels of microorganisms that may remain after cleaning.

- Mixing 1 tablespoon of chlorine bleach per gallon of water can make a good and inexpensive sanitizing solution that can be used in 3 ways:
  1) It can be placed in spray bottles. Spray the solution onto surfaces and allow them to air-dry. If used in spray bottles, the solution must be made fresh daily to prevent a loss of strength due to evaporation of the chlorine.
  2) It can be used as a soak. After washing and rinsing to remove soap, place items to be sanitized in the chlorine solution and allow them to sit for at least one minute. Allow items to air-dry.
  3) It can be applied to surfaces using paper towels or clean cloth towels. Allow solution to air-dry or wait at least one minute and dry surface with clean paper towels.

- Minimize bare hand contact with ready-to-eat food.

- Vendors should use single service gloves when prepping and serving ready-to-eat foods.

- Design a safe sampling setup with single service items like toothpicks.

- Samples should be kept covered. This can provide protection from flies, dust and other possible air contaminants.

- Hold foods to be sampled at recommended temperatures to prevent microbial growth.

- Thoroughly cook hot samples to approved temperatures, and hold them above 135°F when serving.

- Cut produce samples should be held either at 41°F or cooler, or on ice. Alternatively, they can be labeled with the time they were prepared and disposed of after two hours, or one hour if the surrounding temperature exceeds 90°F.

Manager's responsibility: Check to see that safe food handling procedures are being followed and that foods prepared for sampling are being kept safe.
<table>
<thead>
<tr>
<th>Pathogen</th>
<th>Type</th>
<th>Likely Produce Sources</th>
<th>Symptoms</th>
<th>Duration</th>
<th>Potential Impact</th>
<th>Documented Produce Outbreaks</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Clostridium botulinum</em></td>
<td>Soil</td>
<td>Improperly canned foods, vegetables or mixtures of acid and low acid ingredients</td>
<td>Double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth and muscle weakness.</td>
<td>12-72 hours</td>
<td>If untreated, can lead to muscle paralysis and even death.</td>
<td>Cabbage salad, chopped garlic in oil</td>
</tr>
<tr>
<td><em>Listeria monocytogenes</em></td>
<td>Bacteria</td>
<td>Bean sprouts, Cabbage, Cantaloupe, Cucumber, Potatoes, Radish, Tomato</td>
<td>Fever, muscle aches, and sometimes GI symptoms</td>
<td>9-48 hours</td>
<td>Pregnant women and those with compromised immune systems are most susceptible. Illness may lead to death.</td>
<td>Cantaloupe, celery, coleslaw mix, lettuce, tomato</td>
</tr>
<tr>
<td><em>Salmonella spp.</em></td>
<td>Bacteria</td>
<td>Artichokes, Bean sprouts, Beets leaves, Cabbage, Cantaloupe, Cauliflower, Chilies, Eggplant, Endive, Fennel, Lettuce, Mungbean, Parsley, Pepper, Spinach, Tomato, Watermelon</td>
<td>Diarrhea, fever, abdominal cramps, vomiting</td>
<td>6-48 hours</td>
<td>Usually infections resolve within 5-7 days, but those with severe diarrhea may require rehydration with fluids intravenously.</td>
<td>Cantaloupe, lettuce, sprouts, tomatoes, unpasteurized juice, watermelon</td>
</tr>
<tr>
<td><em>Shigella spp.</em></td>
<td>Bacteria</td>
<td>Green onion, Parsley, Lettuce</td>
<td>Abdominal cramps, fever, and diarrhea. Stools may contain blood and mucus</td>
<td>4-7 days</td>
<td>2% develop post-infectious arthritis</td>
<td>Green onions, Lettuce, Watermelon</td>
</tr>
<tr>
<td><em>E. coli O157:H7</em></td>
<td>Fecal matter from improperly composted manure, contaminated water (irrigation or post-harvest), food handlers</td>
<td>Most fruits and vegetables</td>
<td>Severe diarrhea (often bloody), abdominal cramps and vomiting.</td>
<td>1-8 days</td>
<td>Children under 5 are at a greater risk of acute kidney failure.</td>
<td>Cantaloupe, Coleslaw, Fruit salad, Lettuce, Sprouts, Unpasteurized juice</td>
</tr>
<tr>
<td><em>Cryptosporidium</em></td>
<td>Parasite</td>
<td>Raw produce contaminated by water or an ill food handler</td>
<td>Dehydration, weight loss, stomach cramps or pain, fever, nausea, vomiting and respiratory symptoms.</td>
<td>2-10 days but may last 1-2 weeks</td>
<td>Immune deficient individuals may experience secondary infection leading to more serious illness.</td>
<td>Green onions, Unpasteurized juice</td>
</tr>
<tr>
<td><em>Cyclospora</em></td>
<td>Parasite</td>
<td>Berries, Lettuce, Basil</td>
<td>Diarrhea, stomach cramps, upset stomach, slight fever</td>
<td>1-14 days</td>
<td>If symptoms persist, antibiotics may be required.</td>
<td>Basil, Lettuce, Raspberries</td>
</tr>
<tr>
<td><em>Hepatitis A Virus</em></td>
<td>Virus</td>
<td>Raw produce or contamination by food handler</td>
<td>Diarrhea, dark urine, jaundice, vomiting and flu-like symptoms.</td>
<td>15-50 days, avg 28 days</td>
<td>Dehydration may occur as a result of vomiting.</td>
<td>Diced tomatoes, Lettuce, Orange juice, Raspberries, Strawberries, Watercress</td>
</tr>
<tr>
<td><em>Norovirus</em></td>
<td>Virus</td>
<td>Raw produce or contamination by food handler</td>
<td>Nausea, vomiting, abdominal cramping, diarrhea, fever, headache. Diarrhea is more common in adults, vomiting is more common in children.</td>
<td>12-48 hours</td>
<td>It is highly contagious and dehydration can become a problem, especially in the very young and older adults.</td>
<td>Coleslaw, Fresh cut fruit, Melon, Tossed salad</td>
</tr>
</tbody>
</table>
Ellijay Farmers Market (EFM) Registration Form Revised 06/13/2020

Fee & Payment (check applicable boxes): ☐ $15.00 Registration (Required Annual Fee)

Do you require electricity? ☐ Yes  ☐ No  Although we are not taking payments this year, contact us for this need.

☐ Cash  ☐ Check [Made Payable to Gilmer County 4-H Club (Check #_________)]

Master Gardener Name (Receiving Payment): ________________________________________ Date: ____________________

Vendor Last Name (Please Print): ____________________________________________ First Name: ____________________

Cell Phone: ___________________ Home Phone: ___________________ Business Phone: _______________________

Vendor must provide how they wish to be contacted in case of emergency on the line below (specify text msg, phone call, email, etc.):

__________________________________________________________________________________________

Company Name: ______________________ Email Address: _______________________

Mailing Address with City, State, Zip: ____________________________________________

Production Address with City, State, Zip: ____________________________________________

Description of Product(s) Being Sold:

________________________________________________________________________________________

Directions to my production site from the Ellijay roundabout:

________________________________________________________________________________________

☐ Are you selling fresh produce and/or food? Yes ___ No ___ If yes, vendor must initial that vendor has received, read and will adhere to the following document(s):

Vendor Initials ___________ UGA Extension, Transporting Produce Safely, Revised 2019

Vendor Initials ___________ UGA Extension, Keeping Food Safe in the Market, Revised February 2012

By my signature and date below, I, the undersigned vendor, acknowledge that I have received and read a copy of the Ellijay Farmers Market (EFM) and Master Gardener Extension Volunteers (MGEVs) Mission Statement; Policies and Procedures, revised 06/13/2020 and the Georgia Department of Agriculture Guidelines for Food Products Sold at Events Sponsored by Non-Profit Organizations, revised 03/13/2014 and do agree to fully comply with them. I promise to sell only homegrown and/or handmade items at this market. I understand that Gilmer County Master Gardener Extension Volunteers (MGEVs), Gilmer County UGA Cooperative Extension (UGA Extension) office, University of Georgia (UGA), UGA College of Agriculture & Environmental Sciences (CAES), and the government for Gilmer County as well as the City of Ellijay assume no responsibility for any loss or injury encountered by me or any vendor or persons associated with or selling at the EFM. I also understand that the MGEVs reserve the right to visit and inspect any farmer, gardener, homebaker, artist, or crafter at their site of production to ensure the vendor is adhering to all policies and procedures.

Vendor Signature: ___________________________________________ Date: ________________

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