

2026 Farmers Market Rules & Guidelines

Rules & Regulations for Vegetable, Plant and Food Vendors:

1. Vendors shall be local farmers and gardeners. Home baked goods and agricultural related Bath & Beauty products are allowed. Entertainment, demonstrations, and presentations shall be allowed with prior approval.
2. Produce vendors are required to grow at least 85% of the product they bring to the market. Vendors shall be subject to inspection to confirm they meet this criteria. If an inspection is deemed necessary the vendor will be contacted by the Woodstock Farm Fresh Market to schedule a tour of their farm. Produce vendors who do not meet the 85% criteria will not be approved for the market. Vendors who have been approved and then found not to meet the criteria will be given one warning to meet the criteria. A vendor who is found not to meet criteria after previously being warned is subject to immediate ejection from the market. If attempts to schedule an inspection are not successful then by submitting this application you consent to allow a market inspector to inspect your growing area/ farm without prior notice of inspection. This also gives market inspector permission to conduct inspection without you being present.
3. A limited number of concession vendors will be allowed at the market that sale food & beverage to consume at the market.
4. Products offered at the Market should be the highest quality within the rules and regulations established by the Georgia Department of Agriculture such as, but not limited too, cleanliness, spoilage, and product damage.
5. Set up shall be completed by opening time for the Market (830am). First time vendors will be required to gain Market approval and a vendor permit to sell before opening time. No vehicles shall be in the market area from 8:30am - Noon.
6. Vendors who opt for the reserved spot option at the Woodstock Farm Fresh Market are required to attend the market on a regular basis. If a vendor who has a reserved spot misses market days on a regular basis their spot will no longer be reserved. They will be contacted by the Woodstock Farm Fresh Market once as a warning before their space is no longer reserved.
7. A standard booth space will be 10 feet by 10 feet. Additional space should be pre-approved by the Market. Checks should be made out to Visit Woodstock
8. The Market will be held rain or shine. The Market will only be cancelled in the event of severe weather that would make it unsafe to hold the market. Vendors will be contacted by email in event of the market being cancelled.
9. Vendors are responsible for their own messes. Any refuse must be disposed of by the vendor. Vendors are also not allowed to leave empty cardboard boxes in the market area after the event. If refuse is not properly disposed of the vendor will be subject to a fine of \$25.00
10. Pricing of goods is enforced by the Georgia Department of Agriculture and shall be done by volume or by piece (such as \$3 for a pumpkin, \$4 for a quart of blueberries) and not by weight.
11. Behavior of vendors, their employees and associates to consumers will be in a professional manner that fosters a sense of market community and camaraderie. Verbal or physical threats, foul language or gestures are grounds for immediate ejection from the Market and possible permanent expulsion.
12. No sales shall take place before 8:30am.
13. Vendors are required to break down in a timely manner after the market ends at Noon, Vendors are not allowed to stay set up and continue to sale well after the market is over.
14. Vendors should park at areas designated for vendor parking. Vendors are not allowed to vend from vehicles unless granted permission by the market to do so.
15. The market reserves the right to relocate vendors to new locations in the market area. This could be due to a special event, construction, or other circumstances that require the Market to move vendors to a new spot.

Additional Information:

1. Vendors are encouraged to hand out information about their farm/business
2. Bill changing will not be available
3. Electricity will be available but only to a limited number of vendors
4. Tents, tables, and chairs are the responsibility of the vendor.
5. There is no guarantee that any vendor will be an exclusive seller of any product. Exclusivity cannot be promised. For certain products only a limited number of vendors will be allowed.
6. The market manager reserves the right to alter the vendor layout at the market based on vendor participation.
7. Vendors might be assigned a location to vend from on Reformation Brewery's property. Vendors should be aware this is private property and the brewery has the right to request a vendor be removed from their property.

Licensing & Permits

Proper permits and licenses will be solicited from the county extension office and or Georgia Department of Agriculture. Permits include but are not limited to the following:

It's important to note that although no cottage food license is required as of July 1, 2025, cottage food operators are required to adhere to the cottage food regulations, up to and including.

- Water Source - if you are on a private system you will need to have your well water/private water system tested for Total Coliform, and Fecal Coliform annually, DPH does this testing.
 - Completing an ANSI Accredited Food Handler Courses
 - Properly labeling your products in accordance with the cottage food directives and FDA labeling standards
 - Complete information: <https://www.agr.georgia.gov/cottage-food>.
1. Processed food permits are available through the Georgia Department of Agriculture and pertain to any food that has been packaged. Proper labeling must accompany packaging.
 2. Live plant growers or live plant dealers license available through the Georgia Department of Agriculture. Pre-cut plants and flowers are exempt from the license, while plants and flowers with root systems must have been in the possession of the dealer for 60 days prior to the sale and proper licensing must be in hand. This is a State governance and not a local decision.
 3. To be able to sell dairy, meat, or preserved food such as vegetables, salsa, pickles you must have the following attached to your application. Food Handler Permit # (required to serve food) GADA Food Processor's License # (for preserved foods) Health Dept Approved Kitchen # (for processed or preserved foods, kitchen address, other permits applicable to your business) Attach copies of the following certificates if they apply - CNG Certificate, Egg Candling License, Dairy, Plant License, Mobile Meat License, Include example product label demonstrating Dept of Ag approval.