



BRISTOL FARMERS' AND PRODUCERS' MARKET SELECTION CRITERIA

1. All produce/products must be **as locally** grown or **locally** produced as possible. **Local** = Bristol and surrounding areas up to 50 miles from city centre.
2. Primary producers get priority for stalls over secondary producers.
3. Traders applying to sell secondary produce must provide adequate information proving that they use locally grown or sourced ingredients.
4. In the case of too many stall-holders applying to sell similar products, priority will be given to the **most local**.
5. Producers from outside the 50 mile radius of Bristol will only be considered if they offer a specialist product which is not available from within the **local** area.
6. Producers must sell only their own produce at the stall (grown, raised, or processed by themselves), all of which must have been stated on the application form. No bought-in produce is allowed to be sold. If a new line is to be introduced to your stall, a request must be submitted in writing to the Markets Team, and permission must be granted before this item is sold.
7. Produce will be scored according to taste and quality which will be assessed by the markets team on application and subsequent interview.
8. The market is committed to encouraging innovative ideas which help to support sustainable food production within the city.
9. Only traders certified officially by an approved body as 'Organic' can sell products under the 'Organic' label. Ignoring this licence condition will breach Trading Standards legislation and will result in being excluded from the market.
10. Local growers organisations or umbrella organisations (e.g. Allotment Associations, City Farms) may appoint a representative to sell pooled produce on a stall, provided that those selling are directly involved in the growing/ producing of some of the produce on sale. In these cases all produce should be labelled with the producers' name and address.