

BRISTOL WORLD FOOD & FARMERS' MARKET

APPLICATION SELECTION CRITERIA – FARMERS

- All Farmers' produce/products must be as locally grown or locally produced as possible.
- Primary producers get priority for stalls over secondary producers.
- Traders applying to sell secondary produce must provide adequate information proving that they use locally grown or sourced ingredients.
- Consideration will be given to traders offering products which are not available from within the local area.
- We must ensure applicants adhere to the highest standards of food safety and hygiene. This includes proper handling, storage, and preparation of food items to prevent contamination and maintain freshness.
- 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.
- 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.
- 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.

APPLICATION SELECTION CRITERIA – WORLD FOOD TRADERS

- Cultural authenticity in the context of foods offered refers to the representation of diverse culinary traditions and unique flavours. Products offered should be true to their cultural origins and prepared with traditional recipes and ingredients.
- World food products that offer a wider choice to customers by satisfying different tastes, dietary preferences, and cultural backgrounds are welcomed.
- An emphasis will be given to traders proposing the sale of culturally original products, not commonly found on the high-street or generally obtainable from well-known stores.
- Preference will be given to applications that prioritize fresh, high-quality ingredients.
- We must ensure applicants adhere to the highest standards of food safety and hygiene. This includes proper handling, storage, and preparation of food items to prevent contamination and maintain freshness.