

The Cotswold Farmers Market Meat Guidelines

Adopted November 30, 2016

The Cotswold Farmer Market (CFM) guidelines are intended to be fair and to uphold the purpose of the market as a **Farmers Market that promotes local farmers and local production of produce, fruits, meats, seafood, poultry, cheeses, breads, pastries, and additionally assorted organic products.** A Market Manager and the CFM Board of Directors oversee the operation of the market. CFM may modify or add to these rules at any time to better serve the market's interests.

The following guidelines apply to producers of meat, poultry, eggs, cheese and other dairy, and seafood. The guidelines are designed to uphold the Cotswold Farmers Market as a producer-only, local food market as outlined in the Market Guidelines.

1. PRODUCER ONLY: The Producer named in the application must raise, grow, produce, or catch everything he or she sells, on his or her owned or leased land, or other business arrangements. Fish must be caught in territorial waters of North Carolina in which the vendor of the products, is under his or her control. The term Producer includes the producer named in the application, his or her family and employees who are directly involved in production.

2. LOCAL ONLY: The LOCAL products sold must be raised, grown, produced, gathered or caught in North Carolina, within 100 miles of Cotswold Framers Market, Charlotte, NC. Seafood is the exception for distance. See below for specifics relating to purchase of young animals to be raised by the Producer. It is understood that processing is exempt from this rule until closer facilities can be established that meet Producers' quality standards.

3. DOCUMENTATION: Producer must provide documentation for production methods outlined and signed below by the Producer. If the Producer changes from these production methods, Producer must notify the Market Manager within 30 days to determine whether the product meets CFM market requirements and product needs.

4. SITE VISIT: The CFM will conduct a site visit to the farm before the beginning of the opening of the season, after the submission of the application. CFM will use this visit to verify all application information provided. Periodic site visits are up to the discretion of the CFM Board.

5. PRODUCTION: Animals not raised from birth must be raised by the Producer on his or her owned, leased land, or other arrangement managed directly by the producer for a minimum amount of time to ensure that the processes used, as outlined by the Producer (hormone and antibiotic free, pastured), are within the Producer's direct control and meet standards for CFM Producer-only and Local products.

Poultry - from chicks purchased at 2 weeks or less; laying hens as pullets
Eggs - from Producer's chickens
Pork - 4 months
Beef - 6 months
Ostrich - 6 months
Lamb - 4 months
Goat - 4 months
Other meat products must be approved by CFM prior to selling

Cheese and Dairy - made from milk from Producer's herd

6. PROCESSING: All meat must be processed and labeled according to NCDA/USDA guidelines in a NCDA/USDA inspected facility. The producer of self-processed poultry must meet the standards of the USDA and the NCDA to be sold at the market.

7. TRANSPORTING and SELLING: Producer must abide by USDA/NCDA food safety guidelines for transporting and selling meat and provide Licensure to handle meat. All meats must be frozen. See CFM Market Guidelines for more specific information.

8. CONSEQUENCES:

Breaking the rules will result in:

- 1st violation: Verbal or written reprimand and removal of product from the market
- 2nd violation: Indefinite suspension or termination

9. PRODUCTION METHODS and DISTRIBUTION: Information about your farm's production methods and distribution is required to sell at CFM. Please provide the following:

Check one that applies:

_____ All of my animals are born and raised on my farm/leased/management agreement/ other arrangement properties.

_____ I purchase young animals to raise on my farm/leased/management agreement properties and raise them on my property for the times specified in CFM's rules.

10. DOCUMENTATION: Provide copies of the meat handler's license and return with application.

I submit that the information provided for my application is accurate and complete. I have been provided with a copy of the CFM Market Guidelines and Meat Guidelines and I will abide by the provisions outlined in these two documents. I agree to have my farm/production site inspected by a designee of the Cotswold Farmer's Market Board.

Signed _____ Date _____

Print Name and Title _____

Farm Name _____

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