

## TAGISH COMMUNITY MARKET GUIDELINES

- 1) Vendors must be Tagish Community Market members in good standing and must have read and understand Tagish Community Market Guidelines and Home Prepared Food guidelines
- 2) Foodsafe Level 1 must be completed by vendors wishing to sell home preserves or baked goods **before** your products may be sold, and your product must be approved by Agri-food Canada (667-5272). All canned or packaged foods need full and complete labeling. Labels must include name of product, ingredients listed in order of predominance, and name/address of vendor.
- 3) Anyone wishing to run a food concession must have foodsafe Level 1 and the appropriate permits from Environmental Health Services(667-8387).
- 4) Vendors are responsible for their own set up and clean up, although a volunteer will be on hand on market day to help.
- 5) Vendors are responsible for the safety of their products. They must acquire all necessary permits and show proof of completion of Foodsafe Level 1, if applicable.
- 6) All products sold at Tagish Community Market must be Yukon made, with the exception of products made or harvested in Skagway, Alaska or Atlin, B.C. These 2 communities have only one road out, which leads to the Yukon. Yukoners have historically viewed these 2 communities as"local", and the TCMS continues to do so.
- 7) Vendors shall hold Tagish Community Association and Tagish Community Market Society harmless from any liability whatsoever that result from their activities at the market
- 8) Vendors must supply their own tables, chairs, tent/shelter or tailgate.
- 9) No electrical outlets are available, so if you need power, you must bring your own generator.

For more information or if you have questions,phone:

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