

**MIDDLEBURG COMMUNITY FARMERS MARKET**  
**2016**  
**BAKER'S CERTIFICATE**



Baker's  
Name: \_\_\_\_\_

Immediate Family Member  
Baker(s): \_\_\_\_\_

Business  
Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

County \_\_\_\_\_ Work phone # \_\_\_\_\_ Cell phone # \_\_\_\_\_

Email Address: \_\_\_\_\_

Website and/or Facebook Address: \_\_\_\_\_

Business Address (if different from  
above): \_\_\_\_\_

List the products you make that you will be bringing to the Market:

I agree to sell only products that I baked as defined "by the scratch rule". Repackaging of commercially prepared products is prohibited. All baked goods must strictly adhere to all regulations pertaining to baked goods that are set forth by the Virginia Department of Agriculture and Consumer Services (VDACS). Home baked goods, jams and jellies and candies must have a producers label and marked "Not for resale – processed and prepared without state inspection". Bakers are required

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to follow the food labeling law as outlined by VDACS. All individually wrapped baked goods must have the name of the product, list all ingredients in sequential order from most used to least, your name or name of your business & net weight of item. Items that are not individually wrapped must contain the above items on the product label except that a total count of items in the package is not required. If proper labeling is not followed the Market Manager may issue a warning. If free samples are offered to customers, those samples should be covered at all times. The vendor is required to keep soapy water and clean water on hand during the market hours.

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Signature

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Date