



Join Fort Ticonderoga **October 3, 2020** for the fun celebration of fall and our four-footed friends! We are seeking local farmers, brewers, distillers, and purveyors of great local food of all kinds for this one-day event. Celebrate the great tastes of fall and the great equestrian heritage of the Champlain Valley!

New York State Vendor Requirements:

1. Upon arrival all vendors are required to fill out a Health Screening Assessment.
2. Vendors must not permit customers to spend an excessive amount of time near their booth/table.
3. **On-site sampling is not permitted.** Pre-packaged samples may be provided to consumers for off-site consumption or at designated dining areas that conform to NY Forward food services guidance.
4. Limit the number of customers permitted at any table at one time.
5. Frequently clean and sanitize surfaces and other frequently touched points of contact, including point of sale terminals.
6. Frequently wash hands with soap and water or use hand sanitizer containing at least 60% alcohol.
 - a. Gloves are recommended while handling products at the market.
7. Pre-packaged raw agricultural products, such as apple, potatoes, onions, etc. to the greatest extent possible. All other foods, such as breads and baked goods, must be sold pre-packaged. Please refer to existing food labeling laws.
8. Be knowledgeable about the [Food Safety at Farmers Markets Guidelines](#).
9. Do not allow customers to place personal objects, such as reusable bags, money, purses, or cell phones, on vendor tables.
10. Employers must provide essential workers with masks free of charge to wear when interacting with the public.