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Product Standards & Eligibility Criteria

Nourish Knoxville Markets are intended to showcase **local food, farm, and value-added products** that are **raised, foraged, caught, collected, harvested, and/or produced by the Vendor** within a 150-mile radius of Knoxville, TN. **No resale of any kind is allowed.**

VENDOR COMPOSITION

Craft Vendors are generally limited to 40% or less of our booths per Market day. Exception: the 40% limit does not apply at the Market Square Farmers Market – Winter Hours season (Saturdays, November – March).

Nourish Knoxville does not grant exclusive rights to any one Vendor for any product. However, if the number of Vendors offering the same or similar products is excessive, duplicate products may be denied entry.

PRODUCT REQUIREMENTS

- All items sold at Market must be grown, raised, foraged, caught, collected, harvested, or produced by the Vendor, locally (within a 150-mile radius of Knoxville, TN).
- **No resale of any kind is allowed.**

Before applying, prospective applicants should review the Unaccepted Products and Categories section of this document to Ensure eligibility. If you are unsure about your product category or eligibility, please contact Nourish Knoxville before applying at markets@nourishknoxville.org.

SELECTION & DISCRETION

Nourish Knoxville is committed to creating a diverse marketplace with the highest quality locally grown, raised, foraged, caught, collected, harvested, and/or produced products. Given the highly

varied nature of applicants and products, Nourish Knoxville reserves unconditional discretion to accept or refuse any applicant. Selection criteria may vary from year to year.

COMPLIANCE RESPONSIBILITY

While Nourish Knoxville strives to keep this Handbook up to date, it is the **Vendor's responsibility** to ensure their products comply with all local, state, and federal regulations. Failure to do so may put the Vendor's business at risk and could result in expulsion from the Market.

Vendor Definitions & Governance

A "Vendor" is an owner/operator of a business entity approved to sell at a Nourish Knoxville Market.

Vendors may have employees, agents, and/or other persons working for or with the Vendor to operate their booth if they are able to accurately represent the quality of the business to the customers (answer detailed questions about the products and production practices) and abide by the Vendor Handbook.

Minors 14 & older are permitted to represent or work on behalf of a Vendor but should have adult supervision, when appropriate. Any minors present at a Market in the care of a Vendor should be under the constant supervision of a responsible adult.

Vendors are responsible for the actions of all employees, agents, and/or other persons working for, or with, the Vendor. **All employees, agents, and/or other persons working for, or with, the Vendor must be listed in the Vendor's Manage My Market account with an email address and mobile phone number.**

Agriculture Vendors

Agriculture Vendors are defined as those with products that are **100% grown, raised, foraged, caught, collected, produced, and/or harvested on land owned and/or operated by the Vendor, all within 150 miles of Knoxville, TN.**

Vendors must be in full control of the production of all products sold at the Market.

Applicants with cooperatively owned or managed businesses/farms may be eligible but should **ensure eligibility** by emailing markets@nourishknoxville.org **before applying**. Agriculture products include but are not limited to produce, plants, herbs, hemp & hemp products, gourds (unadorned), cut flowers, honey, sorghum syrup, maple syrup, eggs, cheeses (made from dairy sourced entirely from animals raised & milked by the Vendor), meat, milk, honey, bee products,

animal fibers (exclusively from animals raised by the Vendor), etc. The sale of live animals is prohibited at the Market.

***** Important Note:** *Vendors with agricultural products that have been processed beyond their natural state may bump the application into the Prepared Food or Craft category. Contact Markets Staff with any questions at markets@nourishknoxville.org ****

Agriculture products must be sold in compliance with the Tennessee Department of Agriculture's (TDA) regulations in addition to the following policies established by Nourish Knoxville for our Markets:

- **RAW DAIRY:** Advertising the sale of raw milk and raw milk products for human consumption is not allowed. Vendors may advertise the sale of herd shares or pet food.
 - If selling herd shares, a copy of the herd-share agreement must be submitted with the application.
 - If selling raw milk as pet food, please see "Pet Food" under [Prepared Food Vendors](#) for more information.
- **HEMP & HEMP PRODUCTS:** Hemp & Hemp Products must be grown, raised, and/or produced in compliance with all applicable federal and State of Tennessee laws and regulations, in addition to the following policies in effect at all Nourish Knoxville Markets.
 - Under Public Chapter 526, oversight of HDC products will transfer to the [Tennessee Alcoholic Beverage Commission](#) (TABC) effective **January 1, 2026**.
 - All required permitting must be submitted with your application.
 - Product lines derived from industrial hemp grown on an applicant's farm or farm partner intended for human consumption may fall under our Prepared Food category. For more information, see our [Prepared Food Vendors](#) section.
 - Product lines derived from industrial hemp grown on an applicant's farm or farm partner (limited to CBD oil, body lotion, soap, cosmetics) may fall under our Craft category. For more information, see the [Craft Vendors](#) section.
 - **Smoking/e-cigarette/vaping products and/or devices including tobacco, hemp (pre-roll, rolling supplies, vapor, bud, flower, etc.) are not permitted.**
- **EGGS:** all egg Vendors will be expected to follow the practices laid out in [Egg Sales in Tennessee: Requirements and Suggested Practices for Producers with Small Flocks](#), principally the 4 C's:
 - **CLEAN:** Eggs should be washed/cleaned to be free of dirt, feces, debris, or other contamination.
 - **COLD:** Cleaned eggs should be held at or below 45 degrees F (preferably below 41 degrees F) during storage, transport, and sale.
 - **CARTON:** Eggs should be packaged in clean and unused cartons (per Nourish Knoxville, **eggs are not to be sold in polystyrene cartons**, but may be transferred into a customer-supplied carton of any kind once sold).
 - **CLEAR LABELING:** Cartons should be clearly labeled with the farm/producer name, address, safe handling instructions, and "Ungraded" for unclassified eggs. Including a lot number and "Packed on:" date is highly recommended.

- **POULTRY:** All poultry Vendors must adhere to [the Tennessee Department of Agriculture's guidelines on poultry processing exemptions](#).
 - Unless they have been born/reared onsite, poultry should be held/raised by the Vendor for 6 weeks minimum.
 - Vendors must keep on file both receipts of purchase and/or birth log, as well as the slaughter date/location of poultry. Upon inspection, the Vendor must be able to produce receipts & logs.
- **LIVESTOCK:**
 - Unless they have been born/reared onsite, livestock should be held/raised by the Vendor for the following time periods, at a minimum:
 - Cattle: 6 months
 - Hogs: 3 months
 - Sheep: 3 months
 - The sale of meat from livestock requires a [TDA Retail Meat License](#).
 - Vendors must keep on file both receipts of purchase and/or birth log, as well as the slaughter date/location of livestock. Upon inspection, the Vendor must be able to produce receipts & logs.
 - Meat Vendors may not open or repackage products, but may add price and UPC stickers and farm name and contact information separately if they do not obscure the original label from the processor.
- **ROOTED PLANT MATERIAL:** all rooted plant material must be sold in compliance with TDA and the Vendor must provide Nourish Knoxville with all necessary and appropriate [Plant Certifications](#).
- **PROCESSED FOODS:** processed foods such as jams, jellies, pickles, etc. made exclusively from products grown, raised, foraged, caught, collected, produced, and/or harvested on land owned and/or operated by the applicant all within 150-miles of Knoxville, TN **with only salt, sugar, water, pectin, and/or preservatives** added are considered value-added agriculture products.
 - These value-added agriculture products must meet all requirements set forth by the Tennessee Department of Agriculture, **as well as be made in a licensed and inspected kitchen**. See our [Prepared Food Vendors](#) section of the Handbook for more information.
 - **Note:** While Tennessee's Food Freedom Act allows certain value-added foods to be made in home kitchens, Nourish Knoxville does not permit home-kitchen production for Market sales under the "Domestic Kitchen Exemption," as our organization adheres to more rigorous requirements.
- **DAIRY PRODUCTS:** Vendors interested in selling dairy products must comply with all [dairy regulations set by the TDA](#). This includes proper licensing, labeling, and adherence to food safety standards.

All Agriculture applicants must submit all necessary licensing when they submit their application. This includes documentation for Organic, GAP, and Certified Naturally Grown labeling, if applicable. If accepted, the Vendor must have a copy of each license on display at their booth on each Market day. The Vendor holds the responsibility for promptly renewing their permits upon

expiration, submitting the updated permit to Nourish Knoxville, and/or notifying us of any changes in their permitting status.

FARM VISITS/INSPECTIONS

Agriculture Vendors who are participating in a Nourish Knoxville Market for the first time will be contacted to schedule a farm visit upon acceptance.

Farm visits are meant to be cordial and friendly, yet focused and informative. Nourish Knoxville approaches farm visits as a chance to learn about producers, their products, and their practices, in addition to protecting our Markets' "producer-only" status. **All properties leased or owned, where products available at Market are produced, are subject to inspection at the discretion of the Nourish Knoxville Markets Staff.**

Farm visits are confidential and for internal use only unless the Vendor grants Nourish Knoxville permission to share photos/video/audio/information from the visit.

Off-Site Prepared Food Vendors

Prepared Food Vendors are defined as those with prepared food products that have been processed beyond their natural state such as baked goods, breads, candies, bean-to-bar chocolate, spices/spice blends, tea blends, oral tinctures, juices, jams & jellies, pickles, cheeses (made from 3rd party dairy), shelled beans/peas/nuts, milled fours/meals, halved melons, pet food/treats, etc. in an off-site, inspected & permitted facility, within a 150-mile radius of Knoxville, TN. All Off-site Prepared Food Vendors are required to meet the following guidelines:

- **All prepared food products sold at Nourish Knoxville Markets must be produced in an inspected and licensed facility.**
 - All Prepared Food applicants must submit all necessary inspection documents & licensing when they submit their application.
 - If accepted, the Vendor must have a copy of each license on display at their booth on each Market day.
 - The Vendor holds the responsibility for promptly renewing their permits upon expiration, submitting the updated permit to Nourish Knoxville, and/or notifying us of any changes in their permitting status.
 - If no inspection documents and/or licensing is included when you submit your application, your application will be considered incomplete and will not be eligible for acceptance.

***** Important note: the "Domestic Kitchen Exception" under the Food Freedom Act does not apply, as our organization adheres to more rigorous requirements. *****

- The process by which the off-site Prepared Food products are made must be significantly "hands-on" and artisanal in nature.

- All off-site Prepared Foods must be made from scratch by the Vendor, including doughs, crusts, shells, fillings, icings, etc.
- All packaged prepared foods must be labeled with, at the very least: Vendor contact information (name, street address, city, state, and zip code, or a website containing the aforementioned information), as well as **all** ingredients **and** sub-ingredients in the food, listed in order of predominance by weight.
 - Vendors serving products from bulk containers must have a **printed** copy(ies) of the above-listed information available for customers upon request.
 - All Off-site Prepared Food applicants with packaged foods must upload photos of their labeling for their 3 most popular items.

COMMISSARY KITCHENS

Vendors are permitted to operate out of a leased/shared-use kitchen under a 'Commissary Agreement,' provided the kitchen has a valid Health Permit (Food Manufacturing Permit kitchens are not eligible to host other Prepared Food businesses).

Vendors under this arrangement are required to submit a [Commissary Kitchen Agreement Form](#) as well as the Kitchen's most recent Health Permit.

Prepared Food Vendors operating within a leased/shared-use kitchen must also obtain and provide a Food Manufacturing Permit from TDA's Food and Dairy Division, showing you're using a compliant commercial facility for production. For more details about the process, visit [TDA: Starting a Food Manufacturing Business in TN](#).

ACIDIFIED FOODS & FORMULATED ACID FOODS

Prepared foods falling under the following categories must be sold in compliance with the linked guides:

Acidified Foods: Acidified foods are low-acid foods that have food-grade organic acids or other acidic foods added to produce a final equilibrium pH at or below 4.6. Examples include pickles, chow chows, corn relishes, and salsas.

- Guide: [Manufacturing Acidified Foods in Tennessee](#)

Formulated Acid Foods: Formulated acid foods are acid foods that have a small amount of low-acid ingredients added, no more than 10% by weight. Examples include dressings, marinades, and barbecue sauces.

- Guide: [Manufacturing Formulated Acid Foods in Tennessee](#)

Additionally, Prepared Food Vendors Manufacturing acidified and/or formulated acid foods:

- Must operate with a supervisor who has attended [Better Process Control School](#) on hand at all times during processing. To determine the pH of your product, reach out to Food

Science Department at UT Institute of Agriculture. For more information, contact Mark Morgan at (865) 974-7499 and mark.morgan@tennessee.edu.

PET FEED

Pet feed refers to commercially prepared food intended for domestic animals, including dogs and cats, that meets the definitions and labeling requirements established by the Tennessee Department of Agriculture and the Association of American Feed Control Officials.

[Tennessee Department of Agriculture Commercial Feed Rules \(Chapter 0080-05-05\)](#)

For more details about the process, visit [TDA: Feed Seed Fertilizer Grain Form](#)

COFFEE

All coffee sold at Market must be locally roasted by the Vendor within a 150-mile radius of Knoxville, TN. Vendors are required to roast their own coffee beans and may not simply source/purchase locally roasted beans to brew or prepare coffee drinks for sale at Market.

On-Site Prepared Food Vendors

On-Site Prepared Food Vendors are defined as those with prepared food products intended for immediate consumption at Market, prepared on-site within a food truck, cart, or 10x10 tent space. These types of Vendors are considered Prepared Food Vendors and should apply to Market as such and are required to meet the following guidelines:

- **All on-site Prepared Food products sold at Nourish Knoxville Markets must be produced in an inspected and licensed site.**
 - All Prepared Food applicants must submit all necessary inspection documents & licensing when they submit their application.
 - If accepted, the Vendor must have a copy of each license on display at their booth on each Market day.
 - The Vendor holds the responsibility for promptly renewing their permits upon expiration, submitting the updated permit to Nourish Knoxville, and/or notifying us of any changes in their permitting status.
 - If no inspection documents and/or licensing is included when you submit your application, your application will be considered incomplete and will not be eligible for acceptance.
- The process by which the on-site Prepared Food products are made must be significantly “hands-on” and artisanal in nature.
- All applicants will be required to submit their current menu with pricing during the application process.
- **Space for On-Site Prepared Food Vendors is extremely limited/restricted based on Market and season.**
- Priority will be given to On-site Prepared Food applicants whose practices align closely

with Nourish Knoxville's mission to support local agriculture. On-site Prepared Food applications will be more competitive if the applicant significantly sources ingredients directly from their own farm or from farms within a 150-mile radius of Knoxville, TN. Sourcing from local distributors or grocers does not equate to direct farm sourcing and will not carry the same weight in the review process.

- All applicants claiming local sourcing will be required to submit a list of local growers/producers from which they frequently source, as well as an example list of products they source from each, during the application process.

Additional requirements based on On-Site Prepared Food Vendor type (food truck, cart, 10 x 10 tent) are listed below:

FOOD TRUCK

- The City of Knoxville requires all Food Truck Vendors to abide by the policies laid out on their [Mobile Food Unit page](#). Applicants will be required to submit a copy of their Mobile Food Unit permit from the City of Knoxville with their Market application. **For Market Square Farmers Market only.**
- Knox County Parks & Recreation requires you to complete the [Knox County Waiver of Liability Form](#) and [the Knox County Insurance Checklist](#) for participation in the **New Harvest Farmers Market only.**
- Food truck applicants are required to submit their **Health Permit/ kitchen inspection document** with their application.
- The use of generators is prohibited at the Market Square Farmers Market. Food truck Vendors must have an electrical hookup for power.
- For on-site cooked food Vendors, all food preparation (prep work) must be conducted in a licensed and inspected kitchen, this could be within their licensed & inspected vehicle or a licensed & inspected [Commissary Kitchen](#), just as with all Off-site Prepared Food Vendors.

CART

- Food cart applicants are required to submit their **Mobile Unit Permit** issued by the local county Health Department.
- For on-site cooked food Vendors, all food preparation (prep work) must be conducted in a licensed and inspected [Commissary Kitchen](#), just as with all Off-site Prepared Food Vendors.

10 x 10 TENT

- Vendors holding a [Farmers Market Food Unit Permit](#) from the local county health department will be permitted to prepare and serve food or beverages from a 10x10 tent space. Vendors operating under this new permit will be categorized and regulated similarly to food trucks.

- For on-site cooked food Vendors operating under a 10 x 10' tent, all food preparation (prep work) must be conducted in a licensed & inspected [Commissary Kitchen](#), just as with all Off-site Prepared Food Vendors.

For questions and updates regarding this regulatory change, we recommend reaching out to Lori LeMaster at the Knox County Health Department – lori.lemaster@knoxcounty.org or 865-215-5200.

Craft Vendors

Craft Vendors are defined as those with products that have been made by hand, by the applicant, from start to finish (raw materials to the final product) within a 150-mile radius of Knoxville, TN. All products must meet the following standards:

- A Craft Vendor is considered an artisan and, as such, should only apply with **high-quality products that are reflective of the Craft Vendor's considerable skill, time, and effort.**
 - Each item must be original and unique but may be assembled from patterns created by the Craft Vendor.
 - Exception: Clothing and accessories, including items woven/knitted/crocheted, made from commercially available patterns, are acceptable only if the item(s) is/are reflective of the Craft Vendor's considerable time, effort, and skill.
 - Each item must, in the judgment of the Markets Staff, exhibit legitimate craftsmanship - requiring considerable skill/training and personal handling/manipulation - that enhances the shopping experience at Market.
 - Applicants with the highest quality of craft and of the most unique/under-represented mediums will be considered.

The Markets Staff may submit any item(s) to the Craft Advisory Committee (CAC), a group appointed by Nourish Knoxville to assist Markets Staff in reviewing Craft Vendor applications and providing recommendations. However, the final decision of whether an item or items meet the above guidelines is within the discretion of the Markets Staff.

- During the application process, each Craft applicant must submit at least 3 (three) representative photos of their work with detailed descriptions of each. Photos and descriptions will be viewable to the public upon acceptance.
 - All photos should be submitted via your MMM profile. **No photos will be accepted via email or mail unless access to the internet is unavailable.**
 - If more than 1 (one) type of product is to be sold, you must include at least 2 (two) photos of each product type.
 - The CAC or Markets Staff may require additional pictures and descriptions, at their discretion.

- If no photos and/or descriptions are included, your application will be considered incomplete and will not be eligible for acceptance.

Nourish Knoxville's primary mission is to support local farmers. As such, Craft Vendors are included in our farmers Markets in a complementary role and typically receive tertiary consideration/priority, after Agriculture and Prepared Food Vendors, respectively.

Nonprofits

Nonprofits and local organizations with missions related to food, farming/gardening, the environment, cooking, and/or historic preservation are eligible to reserve a **FREE** 10' x 10' booth space and should **not** apply to become a Vendor at Market. Please [see our website](#) for more details about our nonprofit booth opportunities and to reserve a date. Space is limited!

Other Vendors

AUTHORS

Applicants who are local authors wishing to sell their commercially printed book(s) are permitted to apply as Vendors provided the author will be present each Market day. Book themes will be limited to food, farming/gardening, the environment, cooking, and/or historic preservation.

If you are an author who is interested in a booth at our Market, please contact us before applying at markets@nourishknoxville.org. In many cases, it may be more appropriate to arrange a one-day special event rather than participate as a Vendor. We encourage you to reach out to the [City of Knoxville's Special Events](#) office for more details about scheduling an event outside of the Market - efrank@knoxvilletn.gov and (865) 215-4248.

MUSICIANS/BUSKERS

Local musicians wishing to **sell commercially recorded music** may apply as Vendors, provided the musician is present each Market day. All music must be **family-friendly** and may **not** be performed live or broadcast via speakers—it may only be played for customers through headphones.

Musicians who wish to **perform or "busk"** at Market are **not eligible** to apply as Vendors. Buskers may perform during Market hours in one of our **designated busking zones** by checking in at the Information Booth on the day of the Market (first-come, first-served), or they may apply to become a **Featured Busker** through our Featured Busking Program. For more details, please visit [our website](#).

OTHER

Creativity cannot be limited or controlled by rules and regulations. Therefore, should an Applicant present a new idea or product not sufficiently covered by our existing definitions, you are encouraged to review our [Unaccepted Products & Categories section](#) of the Vendor Handbook and/or get in touch with our Markets Staff **before** applying at markets@nourishknoxville.org

Unaccepted Products & Categories

Nourish Knoxville does **not** permit the following Vendor/product types at our Markets:

- The sale of **live animals**.
- **Services** such as, but not limited to, knife sharpening, massage, consultations, face painting, caricature drawings, balloon art, permanent jewelry, etc.
- **Alcohol and smoking/e-cigarette/vaping products** and/or devices, including tobacco, hemp (pre-roll, rolling supplies, vapor, bud, flower, etc.), narcotics, etc.
- **Franchised businesses** – those who have entered into an agreement or received a license to sell a company's products and/or use a company's packaging, logo, ingredients, and/or marketing tools.
- **Business promotion** – those wishing to become a Vendor for the sole purpose of promoting a business and not selling a product.
- **Health claims** – products that feature health claims which have not been qualified by the FDA.
- **Explicit/vulgar material** – products/Vendors that feature explicit content (sexual or otherwise), or products that are deemed vulgar/not family-friendly.
- **Cooperatively-owned or managed businesses.**
 - Applicants with cooperatively-owned or managed businesses/farms **may** be eligible (See the *Subletting and Sharing Booths* section of [At-Market Operations, Materials, & Responsibilities](#) for more information), **but should inquire with markets@nourishknoxville.org before applying.**

In addition to the prohibited Vendor/product types listed above, Nourish Knoxville does not allow the following (listed by Vendor category) at our Markets:

PROHIBITED AGRICULTURE VENDOR TYPES/PRODUCTS

- Products grown, raised, foraged, caught, collected, harvested, and/or produced **outside of the 150-mile radius** of Knoxville, TN.
- Products grown, raised, foraged, caught, collected, harvested, and/or produced by a third party **intended for resale.**

PROHIBITED PREPARED FOOD VENDOR TYPES/PRODUCTS

- Foods made from/with purchased mixes, crusts, dough, shells, icings, fillings, etc.

- Carnival-style foods, prepared onsite, such as: flavored popcorns/kettle corn*, cotton candy, fresh-squeezed lemonades, snow cones/shaved ice, caramel apples, nachos, roasted/spiced nuts*, freeze-dried candy, deep-fried butter/Oreos/candy bars/etc., funnel cakes, roasted turkey legs*, etc.
- Simple-assembly foods that do not demonstrate a significant artisan or production process, including but not limited to: dry baking mixes, spice or salt blends, infused honeys, brewed coffee or coffee beverages**, dirty sodas, beverages made with purchased concentrates or flavorings, boba tea, and pre-made bubbles/boba/tapioca pearls.
- Any item that is made **primarily** from a manufactured/commercially processed product such as dry cereal, pretzels, candy, etc.
- Potentially dangerous foods such as prepared foods made with toxic/poisonous ingredients, raw & undercooked meats, etc.
- Purchased beverages such as energy drinks, bottled water, bottled soda/fruit drinks, etc.
- Co-packed products and/or third-party processed products
 - Co-packers/ Third-Party Processors are defined as a company that manufactures and/or packages an applicant's product/product line.
 - Some exceptions may apply; please inquire to markets@nourishknoxville.org if you are seeking approval for this type of product(s).

* Exemptions **may** exist for Vendors growing their own corn/nuts, raising their own turkeys, or sourcing corn/nuts/turkeys within a 150-mile radius of Knoxville, TN.

**Coffee beans & brewed coffee beverages are eligible only if the Vendor roasts their own beans.

PROHIBITED CRAFT VENDOR TYPES/PRODUCTS

- 3D printed products
- Second-hand/vintage items
- Imported items
- Flower arrangements, wreaths, and terrariums made from purchased, dried flowers/greenery, or artificial elements*
- Purchased items such as hats, tee-shirts, tumblers, tea towels, pillow covers, etc., that have been minimally altered with techniques such as, (1) machine-embroidery; (2) sewing/applying patches, vinyl stickers, pompoms, or other purchased/minimally-crafted elements; (3) machine-engraving; (4) screen-printing; (5) tie-dying; (6) etc.
- Minimally upcycled items such as purchased/found boxes, windows, mason jars, stones, shells, furniture, bottles, etc.
- Simple-assembly bath & body products, such as essential oil blends, not undergoing significant artisanal processing
- Beaded and/or wire jewelry of simple construction consisting mostly of purchased components

- Non-beeswax candles, candles made from any wax other than beeswax, such as soy, paraffin, or melt-and-pour blends, are not permitted. **
- Items assembled from commercial kits, molds, plans/patterns, etc.
- Items featuring trademarked or copyrighted content, such as logos, characters, brands, etc.
- Reproductions or commercially printed products featuring original artwork (e.g., artwork printed on scarves, tote bags, mugs, etc.) by a third-party printer. ***
- Service-based offerings, including permanent jewelry and engraving, are not permitted when they utilize materials that are purchased and not made or substantially transformed by the vendor.

* Living plants are considered an agricultural product and must be grown by the Vendor; this includes living plant material used in terrariums. Fresh and dried flower arrangements & wreaths fall into the same category; Vendors must grow as well as dry all flowers, filler, and greenery within the arrangement/wreath. Please refer to the Definition and Requirements for [Agriculture Vendors](#) for more information.

** Candles made from locally sourced beeswax are acceptable. If the beeswax is raised and harvested by the Vendor with minimal additions, the candles will be considered an agricultural product. Please refer to the Definition and Requirements for [Agriculture Vendors](#) for more information.

*** Nourish Knoxville Vendors have the option of giving away or selling up to 2 (two) branded items intended to promote their business - items such as stickers, hats, pins, shirts, bandanas, etc. These items may be made by a third party, must be promoting the **specific** business approved to vend at Market, and cannot take up more than 5% of the Vendor's Market booth offerings. The 2 (two) promotional items must be added to the Vendor's Manage My Market account at least 2 (two) weeks in advance of the Market they wish to sell them at, then be approved by Nourish Knoxville.

These are not intended to be exhaustive lists. If you are unsure of your product's eligibility, please contact our Markets Staff before applying - markets@nourishknoxville.org.

**** If your products or business category are not accepted at our Markets but you're still interested in supporting Nourish Knoxville, we'd love to hear from you! Reach out to outreach@nourishknoxville.org to learn about other ways to get involved, including special events and [sponsorship opportunities](#). ****