

BAFMA Vendor Requirements regarding Home Food Establishments

The BFM supports the Oklahoma State Law Requirements for home bakers selling at farmer's markets, but in addition and in keeping with BAFMA's desire to promote an Artisan, Hand-Crafted Excellence at the BFM we also require of bakery vendors:

1. Baked goods are required to be 90% made "by hand" using homemade methods and from-scratch ingredients.
 - a. Store-bought, pre-packaged ingredients are discouraged (example: including, but not limited to: pre-packaged or commercial cake or cookie mixes, icing, pie-filling/glaze, biscuits, pie dough, bread dough, etc).
 - b. Some exceptions might include: pre-packaged nuts, chocolate chips or other candies used in cookies or cakes.

(Examples: Vendors may make a cake to sell, but it must be homemade from scratch and not from a pre-packaged cake mix. Vendors may frost the cake, and decorate it with nuts and candies, but the icing must be homemade. Pies may be made, but pie dough and all filling should each be made by hand from scratch ingredients, etc., etc).

2. Full disclosure of all ingredients on the label, including possible allergens.
3. Proof of sales tax registration.
4. The BFM reserves the right to inquire of and ask proof from any Home Food Establishment Vendor about how they process their products and if they are in compliance with State Laws and BAFMA requirements.

I have read the above and will comply with these guidelines.

Vendor Signature & date