



DFM FOOD TRUCK/TRAILER GUIDELINES

To enhance our customer experience at the Dallas Farmers Market, DFM management are reintroducing food trucks/trailers to the Market. In an effort to address concerns around prepared food and food trucks/trailers at the Market, we have instituted the following guidelines for the 'high season' of the Market, in addition to our Guiding Principles, to ensure an efficient, exciting, and successful trip to the Market for both customers and vendors.

- DFM will only host a minimal number of Food Truck/Trailer vendors per weekend
- Prepared Food vendors are restricted to a maximum of 4 days per month.
 - The 4 days can be individual days or two weekends (Saturday and Sunday)
- Prepared Food vendors must operate out of a self-contained unit (trailer or food truck).
 - Prepared Food vendors planning to cook on the ground/in tents/etc. will not be accepted
- Power is not available for Prepared Food vendors
 - Generators may not be overly loud (~60 decibels) or strong smelling
 - Vendors with loud or strong-smelling generators will be asked to leave the Market and a refund will not be issued for any lost days
- All Prepared Food vendors must have at least one menu item using a majority of DFM vendor ingredients
 - Examples:
 - Breakfast sandwiches with DFM farmer eggs and DFM rancher sausage
 - Fried chicken using DFM farmer chicken
 - Stir fry with DFM farmer vegetables
 - Menu item should be promoted with DFM vendor information
 - Verification (including receipts) may be requested by DFM at any time
 - Many of our farmers do wholesale, we can connect you!
- All Prepared Vendor generated trash must be packed out
 - Trash cans are for customer use only
 - Vendors that leave bags of trash at the Market will not be invited back to the Market
- Prepared Food vendors are responsible for all applicable permits/inspections/etc.
- A load in schedule will be created and sent to food trucks/trailers each week to ensure correct placement and ease of access
- Prepared Food vendors will be highly curated by DFM management to ensure Market alignment, control competition with Shed and Market vendors, and to create a welcoming and exciting atmosphere for customers