Market Rules and Regulations

VISION: Establish and support activities in the downtown area that create a sense of community, social gathering and foster economic growth.

MISSION: Establish and operate a “Farmers’ Market” located near downtown beginning April 2014.

PURPOSE: Enhance the quality of life within our community and to promote continuing development for the City of Ennis.

General Vendor Guidelines

1. The market is located at North Dallas Street (Downtown).

2. Hours of operation are 8 am to 1 pm every Saturday, rain or shine, from Saturday April 26th through Saturday, October 25th, 2014.

3. Vendors should arrive no earlier than 6:30 am and should be set up and ready to greet customers for the opening of the market at 8 am.

4. The City of Ennis will have final approval of all vendor participation and final authority on site to interpret and enforce rules and regulations.

5. Vendors not complying with instructions or rules of the market will be considered in material breach and default of the agreements, and may be asked to vacate their premises immediately.

6. The City of Ennis may at its sole discretion revise the Rules and Regulations, and may alter operations of the market at any time. Current rules will be available at City Hall, the Tourism Office and on the City website.

7. Vendors agree to comply with the rules of the market and abide by the final decisions of the City of Ennis.

8. The City of Ennis reserves the right to reject any application.

9. For the safety of our customers, there will be no vehicular traffic inside the market area from 8 Am to 1 Pm on market days. If you arrive late or need to leave the market early, please park in the Bank of America parking lot, one block west of the market. Merchandise may be hand carried into the market area.

10. Vendors shall sell only items that have been approved on the application submitted. The market has sole discretion to add or delete items from the list, and unacceptable merchandise quality will not be sold at the market.

11. No produce purchased at any retail outlet, even at a reduced cost, can be sold at the market.

12. All vendors must submit weekly sales totals to the ED Coordinator. This can be done by phone, e-mail, or text. Vendor sales will be used to determine the market’s effectiveness.

13. All vendors, without exception, must sign the Indemnity Agreement before they can sell at the market.
Market Location

Market Layout
**Required Permits and Fees**

All vendors must receive a “Market Vendor Permit” to participate in the Ennis Farmers Market. Food vendors must meet additional Health Department requirements and submit an additional fee.

- **Market Vendor Permit**
  (No Charge - includes Cottage Food Producers)

- **Temporary Food Establishment Permit**
  ($50 - covers the entire market season)

**Market Code of Conduct**

The Ennis Farmers Market is a city-owned and operated facility. The City’s minimum expectations for all market vendors are that they be reliable, be set up to greet customers for the opening of market by 8 am, and keep a good, positive attitude for the duration of the market hours. Market vendors are expected to meet these expectations, in addition to complying with the market rules and regulations, to be allowed to continue to participate at the market. Incidents of unruliness and verbal disdain will not be tolerated and will result in immediate and permanent expulsion from the market.

Concerns or complaints may be discussed with the City representative on-site before or after market hours. If for any reason they are unable to resolve the issue, they will contact the ED Coordinator to discuss possible solutions.

1. The market and immediate vicinity is a “Family Friendly” area and all are expected to act appropriately.

2. Vendors are required to wear shoes and shirts at all times. Vendors should wear clean clothing and present a professional appearance.

3. Vendors may not smoke in any vendor area.

4. Foul language, profanity, or other rude behavior is not permitted.

5. Possession of firearms or consumption of alcohol or use of drugs, or operating under the influence is not permitted and is grounds for permanent eviction from the market.
Space Assignment

The City will work to ensure all vendors have an appropriate booth space. Our goal is to provide the citizens of Ennis a wide variety of goods at the market. The following rules will apply to space assignment:

1. Vendors with a history of good attendance at the market will be given first priority and will receive a regular assigned space. Reserved spaces not occupied 30 minutes prior to the opening of the market may be re-assigned.

2. Each vendor will be assigned one 10 X 10 space.

3. Vendors acting as a CO-OP will be assigned one 10 X 10 space.

4. Requests for additional spaces will be contingent on history with the market and demonstrated sales.

5. Booth spaces not assigned to regular season vendors will be on a first come, first served basis on market days.

6. A vendor forfeits their reserved space if three markets are missed without notifying the ED Coordinator.

Vendor Rules

1. All vendors must complete and submit a Vendor Application which includes acceptance of the Market Rules and Regulations, and adherence to related governmental rules and permit requirements.

2. Required applications, permits, licenses, and fees must be complete before vendors will be allowed to participate in the market.

3. All vendors must display a sign in their stall clearly identifying the name of the vendor and their location (county or city). Other information, such as telephone number/website may be included.

4. Vendors must provide their own table, chairs, signs, and refrigeration (if needed). (10 X 10 tents)

5. Assume electricity is not available unless verified by the City. If electricity is available, vendors must supply their own extension cords and mats or tape to cover any portions of the cord that lie in any walking area used by market customers.

6. Vendors who require electricity to comply with health department requirements have priority over electrical uses not required to ensure product safety.

7. Vendors and their employees are responsible for informing themselves about and complying with federal, state, and local health regulations and licensing requirements governing the production, display, distribution, sampling, and sale of their products.

8. Vendors providing samples of their products must comply with the rules governing market sanitation and health issues from the City of Ennis Health Department or other authorities.

9. Manufactured food products must meet City of Ennis Health Department requirements, including licensing and permitting rules.
10. Foods and food products produced by “Cottage Food Producers” may be sold at the farmers’ market pursuant to the rules and regulations established by the State of Texas Department of Health.

11. All foods must be properly labeled. No un-labeled packaged or processed foods are allowed.

12. For information on the sale of manufactured canned or other processed foods contact the City of Ennis Health Department 972-875-1234 X2288.

13. The vendor is solely responsible and liable for any claims and damages resulting from the sale of unsafe, unapproved, or unsound goods.

14. Vendors must supply all materials and containers for customer sales.

15. Artisans and vendors who offer unique and quality handmade or handcrafted work or products are welcome to perform or sell at the farmers’ market.

16. The City of Ennis will determine eligible participation. All decisions are final.

17. Vendors are responsible for obtaining a Sales Tax Number if required by the State of Texas and collecting and paying any sales tax that may be assessed on their products. The vendor shall be responsible for filing any and all returns required by the State of Texas with respect to sales tax collection. The Ennis Farmers Market will not involve itself in collection, audit, or other related sales tax activities.

18. Trash must be placed in suitable containers. The market provides trash barrels for vendor convenience. Boxes that are left at the market for disposal must be broken down and placed near the trash receptacles. No trash should be left in the market area.

19. Portable restrooms are available on site.

20. The market offers space, when available, to city and community organizations at no cost for educational and outreach purposes only.

21. Fundraising opportunities are also available for nonprofit organizations. Items offered for sale will be by approval only.

22. It is the responsibility of the prospective vendor to complete, sign, and return all required paperwork and fees. Incomplete packets will not be processed.

NOTE: Your permit to participate in the Ennis Farmers Market is valid only for the area designated for that use. If you wish to participate in any other event, you must apply through the proper channels for the event and pay any vendor fees required for that event.
Vendor Categories

The Ennis farmers’ market groups vendors into three categories. Those categories are listed below and include examples of the type of products each can sell at the farmers’ market.

**General Vendors:** are those selling fresh garden produce and other items not considered food products.

**Examples:** Fruits, Vegetables, Garden Produce, Flowers, Arts & Crafts, Herbal Tinctures, Herbs, Soaps, Body Care, Bath products, Seeds, Plants and Pet Products (not all inclusive)

**Cottage Food Producers:** are those “home based” vendors selling food products cooked and prepared in their kitchen and meeting the special requirements established by the Texas Department of Health.

**Examples:** Baked goods, breads, rolls, biscuits, sweet breads, muffins, Cakes (birthday, wedding, anniversary, etc), pastries, cookies, candy, coated and uncoated nuts, unroasted nut butters, fruit butters, canned jams or jellies, fruit pies, dehydrated fruit or vegetables, including dried beans, popcorn and popcorn snacks, cereal - including granola, dry mixes, vinegar, pickles, mustard, roasted coffee or dry tea, dried herbs and dried herb mixtures (not all inclusive)

**Temporary Food Establishments:** are those vendors selling manufactured or prepared food products considered potentially dangerous. These require a special permit and are subject to special requirements by the City of Ennis Health Department.

**Examples:** Fresh or dried meat or meat products including jerky, canned fruits, vegetables, vegetable butters, salsas etc., kolaches with meat, fish or shellfish products, canned pickled products such as corn relish and sauerkraut, raw seed sprouts, bakery goods which require any type of refrigeration such as cream, custard or meringue pies and cakes or pastries with cream cheese icings or fillings, milk and dairy products including hard, soft and cottage cheeses and yogurt, fresh fruits dipped or coated in chocolate or similar confections; fresh vegetables, and juices made from fresh fruits or vegetables, ice or ice products, barbeque sauces and ketchups, foccacia-style breads with vegetables or cheeses, chocolate covered graham crackers, rice krispy treats, dried pasta, sauerkraut, relishes, salsas, sorghum, lemonade, juices, hot chocolate or similar beverages. (not all inclusive)

Questions about requirements for specific food items should be directed to the City of Ennis Health Department at 972-875-1234 X2288.
Vendor Application Form

Name: ______________________________________________________  Date: _________________________

Address: ____________________________________________________________________________________
          (Street City State ZIP Code County)

Farm/Business Name: ___________________________________________________________________________

Telephone: _______________________ Cell: _______________________ Texting Available? Yes_____ No _____

E-Mail: _____________________________________________________________________________________

Number of spaces requested: _______   My booth will require electricity: Yes _______ No _______

Products to be sold:

___________________________________________________________________________________________

___________________________________________________________________________________________

___________________________________________________________________________________________

By signing this application, I agree that I have read the rules and regulations of the Ennis Farmers’ Market and
agree to comply with them. Further, I agree to sell only those items listed in the Vendor Application form unless
an additional request is granted at a later date. I acknowledge full responsibility for all my actions and activities
in the Market (and for those assisting me) throughout the term of this season’s market (April – October 2014).

I acknowledge the authority of the City of Ennis to settle any disputes regarding product legitimacy, procedural
and vendor conduct violations, and to impose any penalties, including possible suspension or removal from the
Market. Copies of all necessary licenses and applicable vendor application fees must accompany this application.

Return this application to:

____________________________________________________

Ennis Farmers Market                                      Signature of Applicant
P.O. Box 220                                              Ennis, Texas 75120
Indemnity Agreement

WHEREAS, __________________________, a vendor, charitable organization or other type of entity (User) desires to participate in the Ennis Farmers Market; and

WHEREAS, such organization meets the criteria for participation in the Ennis Farmers Market and agrees to obey the rules of the market and understands the nature of operating within the Ennis Farmers Market and their responsibilities as a Market Vendor or Participant in the market, including assuming responsibility for safe operation and conduct of their business within the market; the User agrees to indemnify, hold harmless and defend the City of Ennis, its officers, agents and employees from and against all liability for and all claims, suits, demands, and/or actions for damages, injuries to person (including death), property damage (including loss of use) and expenses including court costs and attorney’s fees and other reasonable costs occasioned by or arising out of User’s presence within the market area permitted by the City of Ennis conducted in connection with or incidental to participation and arising out of or resulting from the intentional acts or negligence of User, its officers, agents, employees, or person participating in the event sponsored by the User.

User further agrees that it shall, at all times, exercise reasonable precautions on behalf of, and be solely responsible for the safety of its officers, agents, employees, participants, visitors, and other persons as well as their property, while in or on the market and surrounding areas. It is expressly understood and agreed that the City of Ennis shall not be liable or responsible for the negligence of User, its agents, servants, employees, customers, visitors, and participants.

It is further agreed with respect to the above indemnity, that the City of Ennis and User will provide the other with prompt and timely notice of any event covered in any way directly or indirectly, contingently or otherwise affected or which might affect the User or City of Ennis.

User further agrees that this indemnity provision shall be considered as an additional remedy for the City of Ennis and not as an exclusive remedy.

User Name: ____________________________________________________

Title: __________________________________________________________

Signature: ______________________________________________________

Date: __________________________________________________________

Ennis Farmers Market
P.O. Box 220
Ennis, Texas 75120
Temporary Food Establishments

General Guidelines

A temporary food establishment is one which operates at a fixed location for a limited period of time in connection with a single event or celebration (i.e. fair, carnival, circus, public exhibition or similar transitory gathering); or a concessionaire operating under a seasonal contract with either the park and recreation department or the municipal produce market. The “temporary” classification of food service establishments may not be used to circumvent the law by selling food on a continual basis under a temporary permit instead of obtaining a building permit and fixed facility health permit.

FAILURE TO MEET PROVISIONS OF THESE REGULATIONS WILL RESULT IN A MUNICIPAL COURT CITATION AND FINES OF UP TO $2,000 FOR EACH VIOLATION.

1. An operator of a Temporary Food Service establishment, must apply for a Temporary Food Establishment permit a non-refundable application fee of $50.00 (covers the entire season of the Farmers Market.)

2. The permits must be obtained from the City of Ennis Health Department at 500 Lake Bardwell Road M-F 8-5. The applications should be submitted at least 7 days prior to the event. Each application is reviewed with the applicant to ensure that they are aware of all requirements. Guidelines as well as comments and approved menu items are printed on the application.

3. Non-profit groups are exempt from the fee but must submit an application and obtain approval for a food permit.

4. Food Manufacturers must submit a copy of the state manufacturers license along with the application.

5. Only certain foods, which are pre-approved and require minimal handling, will be considered.

6. Potentially Hazardous Foods (PHF) will be limited to only three (3) types. PHF include meats, eggs, dairy products, rice, beans, potatoes, etc. Seafood and poultry are only allowed under two conditions:
   a. Raw product must be pre-cut, breaded and frozen, and go from the freezer to the deep fryer or
   b. Product must be pre-cooked.

7. The only PHF allowed to be cooked on site from a raw state are those which are fast cooking, such as:
   a. Pre-formed hamburger patties
   b. Beef fajitas
   c. Sausages, hotdogs, etc.

8. All other PHF must be prepared and cooked at a permitted food facility that is inspected regularly. All cooked food products must be properly transported to the temporary site while maintaining proper temperatures. If hot and cold running water with a three-compartment sink is available, more extensive food preparation may be allowed. HOME PREPARATION OR STORAGE OF PHF IS NOT ALLOWED.

9. All temporary food establishments are required to have approved flooring, which may include concrete, asphalt, or tight-fitting plywood.

10. All stands must have a suitable overhead covering for food preparation, cooking, utensil washing and serving areas. Such covering must meet Fire Code requirements. A table skirt or other form of protection is recommended to protect food, single service articles and utensils. Booths must have barriers to protect food and prevent customers from entering into the booth. All grills must have overhead covering while in use.
11. Effective hair restraints, including hairnets, caps or hair sprays, are required in food preparation and serving areas.

12. Food handling personnel must wash their hands as frequently as necessary to keep them clean, even though disposable gloves may be used. Nails must be closely trimmed and maintained. No sculptured nails or chipped nail polish is allowed.

13. Gum chewing, eating, drinking, and the use of tobacco in all forms are prohibited in food preparation or service areas.

14. All foods, food containers, utensils, napkins, straws and single service articles must be stored at least 6” off the floor and adequately protected from splash, dust, insects, weather or other contaminations.

15. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available for customer use must be in self-service packets or be dispensed from sanitary automatic dispensers.

16. All PHF requiring refrigeration must be stored at a temperature not to exceed 41°F or colder. PHF, which are required to be held hot, must maintain a temperature of 135°F or hotter to prevent bacterial growth.

17. Mechanical holding units are required in each booth to ensure that proper temperature is maintained. Canned heat (sternos) is not allowed for maintaining hot food temperatures outside. Ice chests may be used for maintaining prepackaged food cold but the chest must be self-draining into a wastewater container.

18. Open and unprotected displays of food are not allowed. When using chafing dishes, only hinged-lid types will be allowed so that at least half of the food remains covered at all times.

19. All establishments that handle or prepare unpackaged foods are required to have convenient hand washing and utensil washing facilities. The number, type and size of sinks required will be determined by the type of operation to be conducted. Disposable gloves are recommended and may be utilized.

20. Those establishments that operate for 96 hours or less and do not have conveniently available hot and cold running water and sanitary sewerage facilities MUST FURNISH THE FOLLOWING FACILITIES, when all food items are not pre-packaged.

**WATER SUPPLY:**

At least five (5) gallons of potable water in a durable plastic dispensing container to be used for hand washing, utensil cleaning and sanitizing; if potable water replenishment is not readily available, additional containers of potable water may be required.

**HANDWASHING:**

a. One (1) durable plastic container with spigot containing free flowing potable water.
b. Hand washing soap and disposable paper towels.
c. Disposable gloves are recommended but do not take the place of hand washing.
d. Collection container must be present for wastewater. (SEE TEMPORARY: Quick Reference Checklist)
WASHING AND SANITIZING:

a. Two (2) durable plastic tubs of at least two gallon capacity; one for washing and one with chlorine liquid bleach/water solution of fifty (50) parts per million or greater for sanitizing.
b. An adequate size container of household liquid chlorine bleach and chlorine test strips to verify the concentration of chlorine is at least fifty (50) parts per million.
c. All wiping cloths must be stored, between uses, in an approved sanitizer solution at the proper concentration. If chlorine is used as the sanitizer, a solution of hundred (100) parts per million is required. Chemical test strips for the approved sanitizer being used must be maintained on site to ensure the proper concentration of the sanitizer. (SEE TEMPORARY: Quick Reference Checklist)

WATER & GARBAGE DISPOSAL:

a. A five (5) gallon plastic container with a small opening and a funnel to receive and store liquid wastes until proper disposal can be made into a sanitary sewer system.
b. Convenient solid waste containers, preferably with plastic liners and lids are required.

21. Those establishments which operate more than 96 hours and serve food products other than all pre-packaged items MUST PROVIDE HOT AND COLD RUNNING WATER sufficient for employee hand washing and for the cleaning and sanitizing of utensils and equipment.

22. When self-service ice dispensers are not provided, ice scoops are required. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons. Ice storage units must be drained to a wastewater receptacle or a sanitary sewer system to prevent submergence of beverage containers into melted ice.

23. All wastewater from sinks, steam tables, buckets, etc. must be disposed of into a sanitary sewer system or in a manner that is consistent with the Liquid Waste Disposal Code Requirements.

24. Animals in the market area must be on a leash and may not be in the immediate area where food is being prepared.

25. Applicants who either operate a food business outside the City of Ennis or are not regulated by this department must provide a copy of their health permit and last inspection report from the agency that regulated their facility.
Temporary Food Establishment Inspection Procedures

1. Each facility should be inspected prior to operation when the event being held has very extensive menu items containing high hazard food.

2. An inspection report should be filled out for each facility.

3. Inspectional comments may be made on the pink copy of the permit application when necessary.

4. If imminent health hazards are found to exist, close the stand immediately, and/or remain at the facility until corrections are made. Notices and/or citations may also be issued. Stands may be re-opened as soon as corrections are verified. If non-approved foods are used, immediately restrict the food and remove from use.

5. Imminent health hazards may include, but are not limited to: No water Loss of electricity Loss of refrigeration

6. If critical violations occur, issue notice(s) and/or citation(s). Achieve immediate corrections or follow-up during shift.

7. Critical violations may include:
   a. Improper food temperatures
   b. Lack of water Improper storage of toxic items
   c. Lack of proper sanitation Improper cleaning of equipment
   d. No sanitization of utensils and equipment

8. Minor violations may be handled by verbal or written warning.

9. Citations may be issued for:
   a. Operating without a valid health permit
   b. Improper temperature, source, and condition of food
   c. Smoking, eating, drinking, or other poor hygienic practices
   d. Repeat critical violations
   e. Repeat non-critical violations if correction cannot be obtained

10. Food samples may be taken for reported food borne illnesses.

The purpose of these requirements is to prevent food borne illness and protect the public health by assisting operators of temporary food service establishments in meeting minimum construction standards and using safe food handling techniques when storing, preparing, displaying and serving foods.

Failure to comply with these regulations may result in the closure of the food establishment, revocation of the permit and/or municipal court citations.

The Health Department may impose additional requirements related to the operation of temporary food establishments to protect the health of the consumer and may prohibit the sale of some or all potentially hazardous foods.

All requirements are included in the State of Texas Food Establishment Rules and are available at the Retail Foods Division website at: www.dshs.state.tx.us/foodestablishments/pubs.shtm Permit applications are available at: www.ennis-texas.com.
Temporary Food Establishment Quick Reference Guide

Post a copy of this checklist in the food booth and use it to ensure that your booth is ready for inspection. Failure to set up properly may result in denial of the health permit to operate or limiting the types of foods that may be served.

All food must be obtained from approved sources and prepared at the booth the day of the event or in an approved food establishment. Do not prepare/store food at home.

_____ Provide a handwashing station at the booth. A portable sink or gravity fed water dispenser (minimum 5 gallon water supply), dispensing liquid soap, disposable towels, trash can and a waste water catch container is required. Location must be provided to properly dispose of the waste water.
  • Gloves and/or hand sanitizers DO NOT replace handwashing.

_____ Wiping cloths must be stored in a bucket of an approved sanitizing solution.
  • 50-100 ppm household (unscented) chlorine bleach or 200 ppm quaternary ammonium “QUAT”. checked with the appropriate chemical test strip.

_____ The booth must have sufficient equipment to maintain Potentially Hazardous Foods (PHF) at 41°F or below or 135°F or above.
  • Use a draining ice chest with ice not used for consumption or mechanical refrigeration.
  • Use cooking equipment that can reheat food to 165°F.
  • A metal stem or digital thermometer must be on site to check food temperatures frequently.

_____ Food must be protected from contamination:
  • Keep food covered and stored at least 6” off the ground.
  • Dispense food with proper utensils.
  • Provide clean, sanitized equipment/utensils every 4 hours.
  • Store chemicals away from food and food contact surfaces.
  • Keep children, animals and ill workers out of the food prep areas.
  • No smoking or eating in the food area, except for drinks with lids and straws stored away from foods and food contact surfaces.

_____ Dispose of solid and liquid waste properly and as needed.
  • Wastewater must be disposed into an approved sewer or holding tank.

_____ Proper utensil wash setup (If utilizing utensils).
  • Wash water = clean soapy water
  • Rinse water = clean water
  • Sanitizer water = clean water + 50-100 ppm bleach (unscented) or 200 ppm QUAT.
Temporary Food Establishment Permit Application

The fee for a Farmers Market Temporary Food Establishment Permit is $50 per season

Business Name: ________________________________________________________________________________

Address: ______________________________________________________________________________________

Home or Business phone #: _______________________________________________________________________

Cell phone#: ____________________________________________________________________________________

Owner or Person in Charge: ______________________________________________________________________

Name of Event: _________________________________________________________________________________

Date(s) and Time of Event __________________________________Time: __________ To ________________

Addresses/Locations of Food Service: _________________________________________________________________

List of Foods to Be Sold:

_______________________________________________________________________________________________

_______________________________________________________________________________________________

Describe Equipment/ Procedures:

Hot Holding: _________________________________________________________________________________

Cold Holding: _________________________________________________________________________________

Handwashing/ Utensil Washing Set up: ________________________________________________________________

Describe Food Transportation/ Storage: ______________________________________________________________

Describe Food Source (Note: Home Prepared/ Stored Food is Not Allowed):

_______________________________________________________________________________________________

*** IMPORTANT - PLEASE NOTE ***

NO POTENTIALLY HAZARDOUS FOOD WILL BE ALLOWED TO BE SOLD TO THE PUBLIC UNLESS THE VENDOR IS EQUIPPED
WITH ADEQUATE REFRIGERATION/HEATING UNITS, UTENSIL WASHING SET UP AND SANITIZER, HAND WASHING
FACILITIES/SET UP, AND A FOOD THERMOMETER.

(POTENTIALLY HAZARDOUS FOODS ARE THOSE WHICH CONTAIN, IN WHOLE OR IN PART, MILK, MILK PRODUCTS, EGGS, MEAT, POULTRY, FISH OR
SHELLFISH, FOODS IN HERMETICALLY SEALED CONTAINERS THAT DO NOT REQUIRE REFRIGERATION ARE EXCLUDED FROM THE DEFINITION OF
POTENTIALLY HAZARDOUS FOOD)

Notice to Temporary Food Vendors Please Review a Copy of the Temporary Food Establishment Checklist.
Have it available at your Pre-Opening Inspection.

PLEASE CONTACT THE HEALTH DEPARTMENT AT (972) 875-1234 IF YOU HAVE ANY QUESTIONS.

I certify that all facts in this application are true and correct and that my food establishment will be maintained and
operated in accordance with City Ordinance Section 10, Article VI, Food Service and the Texas Food Establishment Rules as
adopted by the City of Ennis.

Signature: ____________________________ Print name: ____________________________ Date: ________________