



Bake Sale Food Safety

1. Limit the bake sale menu to items which do not require refrigeration – no cream or custard filled pastries or other items which require refrigeration after preparation.
2. Use only ingredients which are free of spoilage and come from licensed sources, like a grocery store. Home canned foods are not allowed.
3. Keep eggs and dairy ingredients refrigerated until use.
4. Clean and sanitize food preparation surfaces, utensils and equipment before beginning work.
5. Do not prepare or serve food when ill with respiratory illnesses, infected wounds, vomiting, diarrhea or gastrointestinal illness.
6. Before preparing any foods, wash hands thoroughly with soap and running water and dry with a paper towel. Repeat handwashing after using the bathroom, eating, smoking, changing diapers, caring for pets, or handling raw meat or poultry.
7. Do not smoke or eat during food preparation.
8. Limit non-essential person and pet traffic in the kitchen area during food preparation.
9. Whenever possible, wrap baked goods in individual servings for sale to the public. Use a napkin, utensil or disposable glove to serve items that are not individually wrapped. Cover items that are not individually wrapped to protect them from sneezes, coughs and handling by customers.
10. The bake sale organizer should retain a list of bakers and the items they donated in case there is a need for follow up.

If you have any questions or would like additional information please call the Department of Environmental Health and Safety @ 486-3613.