

Bake Sales - General Guidelines

This document is designed to assist you in safe food handling for bake sales. You will learn to identify baked goods that are considered low risk (non-potentially hazardous) and how to handle and serve these items so they are safe to eat. ***Bake sales are for baked goods only.***

Only **non-potentially hazardous foods** may be included in a bake sale.

Some examples of *non-potentially hazardous foods* that **are acceptable** in a bake sale are:

- Cookies, brownies, muffins, doughnuts, fudge, fruit pies, cake, bread and candy.

Some examples of *potentially hazardous foods* that **may not be included** in a bake sale are:

- Cream-filled desserts, lemon meringue pie, home canned foods, whipped cream, cream cheese, pumpkin pie, cheese cakes and custard desserts.
- Foods that are not baked (sandwiches, beverages, salads, etc)

After baking, food items should be transferred with utensils (tongs, spatulas, bakery papers) or use disposable plastic gloves to eliminate hand-to-food contact. This is to ensure that foods sold to the public are protected from exposure to bacteria, virus and other sources of contamination.

Acceptable packaging includes: food grade plastic wraps and bags, foil or paper plates. Cloth napkins and paper towels **are not** acceptable packaging. When possible, foods should be pre-wrapped in the quantities in which they will be sold.

Items may be served individually using tongs, bakery papers, or disposable plastic gloves to eliminate hand-to-food contact. If cookies are to be sold individually, they should be wrapped or served individually – **no self-service is allowed.**

All items on display should be protected from contamination. Use sneeze guards, plastic wrap, dome covers or foil.

**ALL PROCEEDS FROM THE BAKE SALE
MUST BE DEPOSITED INTO AN ON-CAMPUS FUNDRAISING ACCOUNT**

I have read the above food safety guidelines and my organization and I agree to comply with the guidelines as set forth when conducting our bake sale scheduled for: _____ Quarter _____ Year.

Student Name (Printed)

Student Signature

Date

Group Name

Advisor Signature

Date

PERMIT MUST BE VISIBLY DISPLAYED AT ALL TIMES WHILE CONDUCTING THE BAKE SALE.