

Bake Sale

Requirements and Recommendations

As in any situation where food is being prepared and offered or sold to the public, caution must be exercised to provide safe food during Bake Sales. When consumers buy or accept food offered for free, they have the right to expect that it will be safe and wholesome.

Sponsoring organizations are responsible for the safety of the food products they offer for sale

Although the traditional bake sale foods such as bread, cakes, pies, cookies and candies rarely cause illness, it is important to remember that under the right circumstances any food can cause foodborne illness. The following requirements will help assure the success of your bake sale--both through profits and food safety.

FOODS MAY NOT BE PREPARED IN PRIVATE OR HOME KITCHENS--THE FOOD TO BE SOLD MUST BE OBTAINED FROM AN APPROVED RETAIL OR WHOLESALE FOOD ESTABLISHMENT!

Acceptable Bake Sale items

- *Breads*
- *Cakes (except cheesecake or cream filled)*
- *Cookies*
- *Donuts*
- *Brownies*
- *Bars*
- *Muffins*
- *Candies*
- *Dried fruits, herbs and spices*
- *Cupcakes (except cream filled)*
- *Fruit pies not requiring refrigeration*

Not acceptable Bake Sale Items

- *Cheesecake*
- *Cream, custard or pumpkin pie*
- *Cream filled cakes, cupcakes, muffins or doughnuts*
- *Frosting and fillings made with cream cheese*
- *Any potentially hazardous foods (foods that require temperature control)*

Transportation

- Vehicles used for transport should be clean and maintained in good sanitary condition.
- Food should be tightly wrapped or covered to protect from dust, dirt and insects.
- Food should not be transported with pets or children

Packaging

- All food must be pre-packaged for individual sale
- Wrap all items completely in plastic wrap, baggies, or other single service covering.

- Use containers approved for food storage. **Do not use trash bags.**

Food Preparation

- Persons involved in the preparation, handling, or sale of bake sale items must be free of communicable disease including the flu, common colds, or any gastrointestinal illnesses, and their hands and arms must be free of open wounds, cuts, and sores.
- **Touching of the food with bare hands is prohibited** – use disposable gloves (preferably not latex), tissues, or utensils (knives, spatulas, platters, etc.).
- Food handlers must wash their hands with warm water and soap prior to handling food, frequently during the sale, after visiting the restroom or performing other tasks, and when changing gloves.

Cleaning and sanitizing

- Clean all food contact utensils and surfaces with warm water and soap. Use a clean cloth or paper towels. Do not use sponges. Rinse the surface or utensil with clean water.
- After cleaning, sanitize work surfaces and utensils with 1 teaspoon chlorine bleach to one-quart water. For easy use, this sanitizing mixture can be put into a new spray bottle labeled “CHLORINE SANITIZER”. Rinse the utensils and work surface with clean water after sanitizing. This should be done whenever contamination is obvious and at least every 4 hours during the sale.

Food Allergens

The eleven most common food allergens are:

<i>Milk</i>	<i>Eggs</i>	<i>Peanuts</i>	
<i>Strawberries</i>	<i>Wheat</i>	<i>Fish</i>	<i>Shellfish</i>
<i>Citrus</i>	<i>Soy</i>	<i>Melon</i>	<i>Tree nuts (walnuts, cashews, etc)</i>

Individuals who are allergic or very sensitive to food can touch or smell food and have an allergic reaction. Some allergic reactions can be severe and require hospitalization. Consider the following:

- Label items containing all or some of these allergens (example: “contains nuts”); or,
- List all of the items’ ingredients on a placard at the sale table(s); and,
- Position these food items away from other items or use a separate table, if available.

Sanitation and Safety

- Provide adequate disposable napkins and hand drying towels
- Eating utensils must be single use and disposable, and displayed in a manner that protects them
- Provide covered trash containers
- No jewelry should be worn and no drinking or eating by food handlers in the sale area

If you have any questions on acceptable food items for Bake Sales, or safe food handling, please contact the BSU Environmental Health and Safety Office: 765-285-2825, or baclidence@bsu.edu