



Food Handling for Bake Sales



Bake sales can provide good opportunities for non-profit organizations (501c3 groups, schools, sports teams, etc.) to raise money. However, as in any situation where food is being prepared and offered for sale to the public, caution must be exercised to provide safe food. When consumers buy food, 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 food items 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 recommendations will assure the success of your bake sale both through profits and food safety.

Transportation

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



Packaging

- All food must be pre-packaged on single service plates or trays. (Styrofoam, plastic or paper).
- Wrap all items completely in plastic wrap, aluminum foil or other single service covering.
- Use containers approved for food storage. Do not use trash bags.
- Deli tissues or single-use gloves shall be worn when packaging cookies, brownies, cupcakes, etc.



Handwashing

Food handlers must wash their hands with warm water and soap prior to handling food, frequently during the sale, and after visiting the restroom.

- Use soap and warm running water.
- Wash your hands thoroughly including wrists, palms, fingers, back of hands and fingernails.
- Rub hands together for at least 20 seconds.
- Rinse thoroughly and dry with a paper towel.



Cleaning and sanitizing

- Clean all food contact surfaces with warm water and soap. Use a clean cloth or paper towels. Do not use sponges.
- After cleaning, sanitize work surface with ½ teaspoon chlorine bleach to one-quart water. For easy use, sanitizing mixture can be put into a new spray bottle labeled “CHLORINE SANITIZER”.

Acceptable items

- Breads – quick breads and yeast
- Cakes (except cheesecake or cream filled)
- Cookies
- Bars
- Muffins
- Candies
- Dried fruits, herbs and spices
- Cupcakes (except cream filled)
- Fruit pies not requiring refrigeration



Not acceptable

- Cheesecake
- Cream, custard or pumpkin pie
- Cream filled cakes, cupcakes, muffins or doughnuts
- Frosting and fillings made with cream cheese



Food Allergens

The eleven most common food allergens are:



| | | |
|--------------|-----------|-----------------------------------|
| Milk | Eggs | Fish |
| Peanuts | Shellfish | Soy |
| Strawberries | Citrus | Tree nuts (walnuts, cashews, etc) |
| Wheat | Melon | |

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 (i.e. “contains nuts”).
- Position these food items away from other items or use a separate table, if available.
- Assign one or two people to handle the sales of allergen free foods.



****Never offer home-canned foods at bake sales****



Leftovers

To avoid leftovers reduce the price 20 minutes before the close of your fundraiser. If you have leftovers be sure to wrap them securely.

Brought to you by: www.foodsafeschools.org
Victoria County Public Health Department