

Parts taken from:

"Cooking for Crowds"
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Division of Environmental Health
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607-274-6688
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Monday - Friday
8:30 a.m. - 4:30 p.m.



Your Partner for a Healthy Community

December 2006

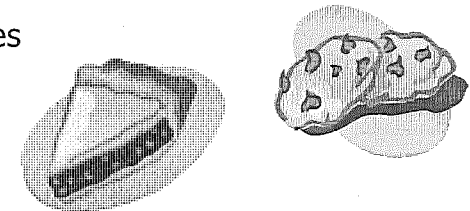
Conducting A Safe Bake Sale

Bake Sales are a great fund-raising activity. When your organization plans to conduct a bake sale, be aware of food safety.

Traditionally, baked goods intended for a bake sale are prepared in home kitchens and then transported to the bake sale site. To reduce the risk of foodborne illness, items should be prepared at a central kitchen rather than at individual homes. Consider the following to increase the food safety at the event:

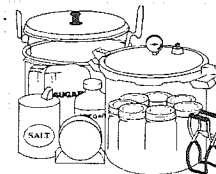
Acceptable food items for a bake sale:

- Fruit Pies
- Cakes and cookies
- Muffins
- Candy
- Bread
- Brownies



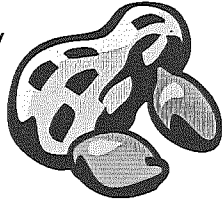
Unacceptable items for sale

- Custards and custard pies
- Flavored oils, garlic in oil
- Pumpkin Pie
- Cheesecake
- Meringue pies
- Real Cream pies
- Home-canned goods
- Homemade ice cream
- Cream-filled cupcakes or doughnuts
- Cream cheese frostings and fillings



Allergens

Approximately two percent of the population has a food allergy. People with food allergies may be allergic to milk and dairy products, eggs and egg products, fish, shellfish, wheat, soy and soy products, and peanuts and other nuts. If persons with a food allergy eat a food they are allergic to, they may suffer symptoms ranging from shortness of breath to death. To alert customers to potential problems, develop a written ingredient list for all baked goods. Have the list available at the bake sale.



Sanitation

To reduce the risk of contamination, consider these sanitation strategies:

- Keeping food safe starts with clean hands. Wash hands before preparing foods for the bake sale.
- All items should be individually wrapped and worked with only by the volunteers. Wear disposal gloves when working with unwrapped items.
- To accommodate those with food allergies, provide a list of ingredients for each item donated.
- Regularly clean and sanitize food contact surfaces.
- Provide a trash container for the disposal of napkins, wrapping materials, etc.
- Maintain list of bake sale donors include donor's name, baked items donated, address and phone number.
- Food should be tightly wrapped or sealed during transport. Food should not be transported with family pets.
- The water used for handwashing, cleaning and baking must be potable and from an approved source. (public water or private water that has been surveyed and tested)

PRE-EVENT CHECKLIST:

	Task Completed	Date Completed	Signature and Notes
TEMPORARY PERMIT Check to see if a temporary food permit is required to conduct bake sale - call 607-274-6688	<input type="checkbox"/>		
INGREDIENT LIST Collect ingredient list prior to the beginning of the bake sale	<input type="checkbox"/>		
VOLUNTEERS Volunteers received the brochure "Conducting a Safe Bake Sale"	<input type="checkbox"/>		
INSURANCE The organization has the appropriate insurance – Workers Compensation or Disability/Liability or Exempt Form	<input type="checkbox"/>		
DISPOSABLE GLOVES Provide disposable gloves for use during the bake sale	<input type="checkbox"/>		
WASTE DISPOSAL Trash cans available for the disposal of spoons, napkins, plastic wrap, etc.	<input type="checkbox"/>		

DAY OF THE EVENT CHECKLIST:

	Task Completed	Date Completed	Signature and Notes
ACCEPTABLE FOOD ITEMS Display only non-potentially hazardous baked goods for sale	<input type="checkbox"/>		
INGREDIENT LIST Display ingredient list for each baked good	<input type="checkbox"/>		
CROSS-CONTAMINATION All baked items are wrapped and only volunteers handle baked goods	<input type="checkbox"/>		
WASH HANDS/GLOVES All volunteers wash hands prior to sale and wear disposable gloves	<input type="checkbox"/>		
WASTE DISPOSAL Spoons, napkins, plastic wrap, etc. are disposed of in trash cans	<input type="checkbox"/>		