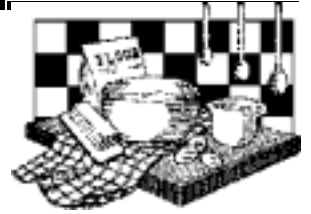


General Guidelines for Bake Sales

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. We hope you will find it useful.

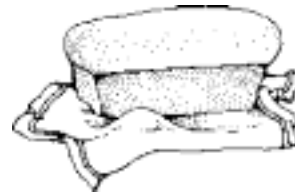


Only non-potentially hazardous foods may be included in a bake sale



Some examples of non-potentially hazardous foods are:

Cookies, brownies, muffins,
doughnuts, fudge, fruit pies,
cake, bread, candy



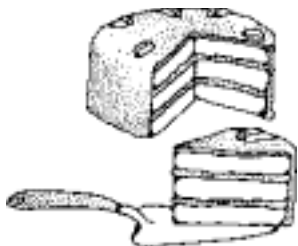
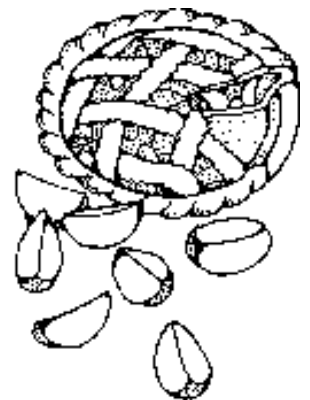
Some examples of potentially hazardous foods that may not be included in a bake sale are: Cream filled desserts, lemon meringue pie, home canned foods, whipped cream, cream cheese, pumpkin pie, cheesecakes, custard desserts.



Foods sold to the public must be protected from exposure to bacteria, virus and other sources of contamination. To ensure this, food items after baking should be transferred with utensils (tongs, spatulas, bakery papers) or use disposable plastic gloves to eliminate hand-to-food contact.

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.