



Guidelines for bake sale food preparation

Bake Sales are limited to informal activities where cakes, cookies, fruit pies, or similar low risk foods are sold to the public. They are a one-time, one-location event, such as a benefit for a church or school group.

Low risk items may be prepared in private homes for a bake sale.

The sponsor should retain a list of who donated what food items in case of any necessary follow up.

Potentially high risk foods, such as cream pies, custards, cut fruit, and meat, poultry, eggs, or fish in the form of salads or sandwiches, or any foods requiring refrigeration may not be sold at bake sales.

Prior to preparing any foods, everyone should thoroughly wash their hands with soap and warm water. Hand washing is to be repeated after any act that contaminates hands, such as coughing, eating, handling garbage, or using the toilet.

Prior to preparing any foods, all surfaces must be thoroughly cleaned. Do not prepare other foods, such as raw meats while preparing baked goods.

No one who is ill with any contagious symptoms, such as a cold, stomach bug, or cuts or sores on hands, may prepare food. Pets and children should not be in the area.

Once products are baked and ready to eat, do not touch food with bare hands. Use napkins or utensils; wrap individually or cover to protect from contamination during transportation, storage, and display.

food donation log (please make additional copies if necessary)

Item	Donor	Contact Information (address / email / phone)
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