

FOOD SAFETY FOR BAKE SALES

Requirements for keeping your bake sale safe are:

1. Potentially hazardous baked goods are prohibited. These include custard and cream filled items, soft cheese items, meringues, and mincemeat.
2. Use of raw milk and dirty eggs is prohibited.
3. All baked goods are to be labeled with the name and address of the person who made the item to provide easy tracking in the event of illness.
4. Baked goods are to be packaged to protect from dust, contamination and direct contact with hands and fingers.
5. When packaging baked goods, use of utensils, wax tissues or plastic gloves is necessary to protect items from cross-contamination.
6. Food handling and money handling is to be done by different people.
7. No person who has a cold, is ill, or has sore or infected cuts on their hands, face or arms should be preparing or handling baked goods. Ask these people to be in charge of cleanup, handling the money, or other non-food contact responsibility.
8. Ingredient information is required, for those who ask for it, for diet or allergy reasons.

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