

GUIDELINES FOR SCHOOL BAKE SALES

SPONSORING ORGANIZATIONS ARE RESPONSIBLE FOR FOOD SAFETY!

Although bake sale goods are considered “low risk” and rarely associated with foodborne illness, it is important to remember that any food can cause illness if it becomes contaminated or is mis-handled. For example, Mom might bake a tasty batch of cookies, but if she is using an egg-based recipe and doesn't cook it to the proper temperature, there is a risk of causing foodborne illness due to the possible presence of salmonella. **Sponsoring organizations are responsible for the safety of the food products they offer for sale.**

WHAT CAN YOUR SCHOOL DO TO ENSURE A FOOD-SAFE BAKE SALE?

Ideally, all baked goods should be prepared in an inspected food premise under the supervision of a certified food handler who understands the principles of safe food handling. However, if the school decides to accept liability for baked goods prepared in private homes, the following precautions should be taken:

- Provide all volunteers with a copy of *Handle Food Safely: Clean, Separate, Cook and Chill*.
- Develop your school's *Guidelines for Bake Sales* and distribute to all volunteers.
- Provide appropriate supervision at the bake sale.
- Enforce your school's *Guidelines for Bake Sales*.

WHAT KINDS OF FOODS CAN BE BAKED AT HOME FOR SALE?

Acceptable Foods: Only non-hazardous foods should be baked at home for sale. Acceptable foods include yeast breads, quick breads, cakes and cupcakes, cookies, bars, muffins, candies, dried fruits, and fruit pies (no meringues or custards).

Unacceptable Foods: Meat pies, perogies, cabbage rolls, cheese cakes, cream filled pastries, and cream, custard or pumpkin pies. Meringues and frostings or fillings made with cream cheese can also become potentially hazardous if contaminated and left sitting out at room temperature.

WHAT SHOULD BE INCLUDED IN YOUR SCHOOL'S GUIDELINES FOR BAKE SALES?

- List acceptable and unacceptable foods.
- Require foods to be delivered pre-packaged on single service plates or trays (styrofoam, plastic or paper), or individually wrapped in plastic wrap, aluminum foil or baggies.
- Require that all pre-packaged foods be labeled with 1) the common name of the product (e.g. butter tarts); 2) the name of the person who made the product; and 3) A list of common allergens (such as peanuts, nuts, milk, strawberries, wheat, eggs or soy).
- Require foods to be protected from dust, dirt and insects during transportation.
- Foods should not be transported with pets.
- Require home bakers to follow the food handling principles outlined in *Handle Food Safely*.

RESPONSIBILITIES OF BAKE SALE SUPERVISORS

- Do not allow unacceptable foods.
- Position foods containing allergens away from other baked goods.
- Never allow home-canned foods at baked sales.
- Ensure all food is received prepackaged.
- Baking must not be displayed in open containers.
- Bake sale attendants must have access to proper handwashing facilities and must wash hands often during the sale and after visiting the washroom.
- Wash, rinse and sanitize the display table with 2 tsp. liquid chlorine bleach mixed with 1 litre of water.



QUESTIONS ABOUT FOOD SAFETY?

Contact a Public Health Inspector at one of these Northwestern Health Unit offices.

KENORA

Ph: (807) 468-3147
or 1-800-830-5978

DRYDEN

Ph: (807) 223-3301
or 1-888-404-4231

FORT FRANCES

Phone: (807) 274-9827 or 1-800-461-3348