

Adapted from a publication by Dr. Karen P. Penner, Extension Specialist, Food Science, Kansas State University by Marcel A. Klenk and Diane Metz, UC Cooperative Extension NFCS Advisors



Making the Product

- All food handlers must wash their hands with soap and warm water prior to direct contact with food and especially after visiting the restroom.
- All food contact surfaces must be cleaned and sanitized regularly. Use paper towels. Avoid using sponges. A simple sanitizing solution can be made by mixing 1tsp of regular chlorine bleach with 1qt of water. For easy use, this can be put into a new spray bottle labeled "Sanitizer". This solution must be made daily; it becomes ineffective after 24 hours.

Items Acceptable for Sale

- Breads- yeast and quick breads
- Cakes (except cream-filled or cheesecakes)
- Cookies
- Brownies
- Muffins
- Candies
- Cupcakes (except cream-filled)
- Whole fruit pies such as apple or berry
- Dried fruits, herbs, spices

Check with the Health Department about requirements on selling home preserved foods such as: jams, jellies, flavored vinegars.

Items NOT Acceptable for Sale

- Cheesecake
- Pumpkin, cream, or custard pies
- Cream-filled cupcakes or doughnuts
- Frostings or fillings made with cream cheese
- Any home-canned products (except jams and jellies)
- Flavored oils
- Pickles
- Homemade ice cream
- Frozen items

For other foods, check with the Health Department prior to the sale.

Selling the Product

- Although bakes sales in most counties do not require a license from the Environmental Health Department, some local governments require a special license for temporary event food vendors or a permit to prepare or portion food on site. Always check with local Environmental Health Departments or city offices.
- Food should be tightly wrapped or sealed during transport. Vehicles used to transport food should be clean and maintained in good sanitary condition. Food should not be transported with pets or livestock.
- All food offered must be pre-portioned and pre-packaged in clean wrappings, jars, or bags. Ingredients should be listed and attached to each food item.
- Packages cannot be opened to sell part of the contents.
- Decorating of cookies, cakes, etc. must be done prior to packaging, not finished at the bake sale.
- Samples must be protected by a cover and served with clean tongs, toothpicks, or napkins.
- A trash container must be provided for disposal of tableware, spoons, toothpicks, napkins, etc.
- The sponsor should maintain a list of contributors to the bake sale, including their name, address, phone number, and the type of food donated. Each food item must be labeled with the name, address, and phone number of the contributor.
- Food should NEVER be accepted by any person infected by a communicable disease or who is a known carrier of such a disease.