



# Bake Sale Guidelines



## Getting Started:

### What makes it a bake sale?

- Run by an organization, club, church or school
- One time sale, at one location
- At a fundraising event, fair, bazaar, farmers market
- Selling jams, jellies, candies, berry pies, cobblers, cakes, cookies, pastries and/or breads

- Keep a list of donated foods and who gave them.
- Create the proper set up for keeping foods cold as needed.
- Food Worker Card training is a great way to learn proper handling of foods. Contact DEC Food Safety & Sanitation for details.

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## Guidelines to Bake it, Make it and Sell it Safe

### • A Safe Kitchen

Bake sale items can be made in a home kitchen, however, it is best to use an approved or permitted kitchen for the preparation. Churches, service groups and other entities will often allow you to use their approved kitchen for a small fee.

### • Wash Your Hands!

Before you prepare any foods, before the sale begins and after you use the restroom, sneeze, cough, eat, smoke or handle the garbage. Use, soap, running water and clean disposable towels to dry your hands.

### • Clean Your Work Surfaces

Wash all preparation surfaces with soap and water, then sanitize those same surfaces with a bleach solution of 100 ppm or 1/4 tsp of bleach per quart of water.

### • Chilling Certain Foods

Any food with cream filling, custards or similar products must be chilled and held at 41° or colder. Remember, no sandwiches, salads, meats, poultry, pizza or any other potentially hazardous food can be sold at a bake sale.

### • Wrap it Up

Each sale item must be individually wrapped while they are being transported or displayed.

### • Use a Tool

For any item that must be handled individually, use disposable gloves, tongs, spatulas or some other tool to handle the food. There should be no bare hand contact with a food that will not be cooked.

### **What is a potentially hazardous food?**

A food that needs to be temperature controlled to be safe.

These guidelines do not supercede compliance with 18 ACC 31.012.

Learn more at our website: <http://www.dec.alaska.gov/eh/fss>

or call 1-877-233-3663

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