

Bake Sales

Homemade baked goods for sale by fraternal, charitable, social or service clubs are exempt from the State definition of bakeries and therefore do not need State Health Department approval or permits to operate.

However, bake sales do represent a health concern and organizers, sponsors, etc. should not neglect good sanitary practices when planning, organizing or holding a bake sale.

Care and thought must be given to preparation, transportation, display and the serving of homemade varieties of foods commonly associated with bake sales (ie. Pies, cakes, bread, cookies).

The sales of potentially hazardous foods are prohibited.

When conducting a bake sale the Board of Health requires:

1. That the sponsor maintains a list of contributors to their bake sale.
2. The listing should include the name, address, & telephone number of the contributor, and the name or type of food donated. A list of ingredients used in preparing the food items and the date the item prepared should also be included.
3. Food should never be solicited or accepted from any person affected by a communicable disease or by a person who is a known carrier of such a disease.
4. The transportation of food to a bake sale is also important. Food should be tightly wrapped or sealed. The vehicle(s) used to transport food should also be clean and maintained in good sanitary condition. Foods should not be transported along with family pets.

ORGANIZATIONAL MEETINGS

Church and social organizations occasionally have meetings where the membership brings food to be consumed during or after the meeting. If perishables are included, consideration should be given to food sources, types of foods served and the need to provide refrigerated storage or hot holding units.