



Three Rivers District Health Department

60 Old Monterey Road
Owenton, KY 40359

Bake Sale Guidance

Bake sales can provide good fundraising opportunities for non-profit organizations (schools, sports teams, etc.). However, as in any situation where food is being prepared and offered for sale to the public, caution must be exercised to provide safe food. When consumers buy food, they have the right to expect that it will be safe and wholesome. All Home-produced baked goods and food products offered to the public must adhere to KRS 217.005-217.215 and 902 KAR 45:090 <https://chfs.ky.gov/agencies/dph/dphps/fsb/Food%20Safety%20Documents/dfs-250.pdf>.

Packaging and Labeling

All Home-produced foods shall be labeled as according to KRS 217.136, however at minimum, items on display for a bake sale must have the following:

- All food must be individually wrapped in plastic, foil, or waxed paper.
- Name/Address of home producer
- Common or usual name of food product
- Ingredients of the products must either be on each wrapped product or readily available for viewing via sign/card. Assure any common allergens are noted prominently.
- The following statement: "This Product is Home Produced/Home Baked"
- The date the item was baked/produced

Food Products

Shelf-stable, non-potentially hazardous foods only. Examples most typically include marshmallow treats, brownies, cookies, breads, cakes, cupcakes, etc.

Food products **NOT** allowed include, but are not limited to the following:

Cheesecake

Pastries

Cream, meringue, custard, or pumpkin pies

Cream-filled cakes, cupcakes, muffins, or doughnuts

Frosting and fillings made with cream cheese

Home-canned foods

Any product that requires temperature (cold or hot) maintenance

When planning a bake sale, please observe the following requirements:

- 1) All foods must be protected from unnecessary handling, airborne contamination and pests. Baked goods should be placed in food storage bags or containers, wrapped with new food grade plastic, wax paper or foil.
- 2) Individuals shall thoroughly wash their hands before conducting the sale and after any act that could contaminate their hands, such as coughing, eating, or using the restroom.
- 3) Bare hand contact with the food items shall be avoided through the use of plastic gloves, tissues, bags or utensils (tongs/spoons).
- 4) The event organizer should retain a list of who donated what food and what foods donated.
- 5) Good standards of housekeeping and hygiene are expected of persons operating the bake sale. All foods should be displayed on clean counters and the bake sale area maintained in a clean and sanitary condition.

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