



## Bake Sale guidelines

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Bake sales are allowed on campus at Chico State, but food safety still needs to remain a top priority. Although traditional bake sale foods such as bread, cakes, pies, cookies, and candies rarely cause illness, it is important to remember that under the right circumstances any food can cause foodborne illness. The following requirements will help assure the success of your bake sale—both through profits and food safety.

### **Acceptable Bake Sale items**

- *Breads*
- *Cakes (except cheesecake or cream filled)*
- *Cookies*
- *Donuts*
- *Brownies*
- *Bars*
- *Muffins*
- *Candies*
- *Dried fruits, herbs, and spices*
- *Cupcakes (except cream filled)*
- *Fruit pies that do not require refrigeration*

### **Food not allowed at Bake Sales**

- *Cheesecake*
- *Cream, custard, or pumpkin pie*
- *Whipped cream or whipped cream filling*
- *Cream filled cakes, cupcakes, muffins, or doughnuts.*
- *Frosting and fillings made with cream cheese.*
- *Any foods that require refrigeration or to be kept warm.*

### **Packaging**

- All food must be pre-packaged for individual sale.
- Items must be completely wrapped in plastic wrap, plastic baggies, or other single service covering.
- Containers must be food grade. Do not use trash bags.

### **Transportation**

- Vehicles used to transport baked goods should be clean and maintained in sanitary condition.
- Baked goods must be protected from dust, dirt, insects, and other contamination.
- Baked goods shall not be transported with pets and should not be transported with children.

### **Food Preparation**

- Persons involved in the preparation, handling, or sale of bake sale items must be free of communicable diseases including the flu, common colds, or any gastrointestinal illnesses, and their hands and arms must be free of open wounds, cuts, and sores.



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- Touching **food with bare hands is prohibited** – use disposable gloves, tissues, or utensils (tongs, knives, spatulas, platters, etc.).
- Food handlers must wash their hands with warm water and soap prior to handling food, frequently during the sale, after visiting the restroom or performing other tasks.

### Cleaning and sanitizing

- Clean all food contact utensils and surfaces with warm water and soap. Use a clean cloth or paper towels. Do not use sponges. Rinse the surface or utensil with clean water.

### Food Allergens

The “big eight” food allergens are (most common):

1. Milk
2. Eggs
3. Peanuts
4. Wheat
5. Fish
6. Shellfish
7. Soybeans
8. Tree nuts (walnuts, cashews, etc)

Individuals who are allergic or very sensitive to food can touch or smell food and have an allergic reaction. Some allergic reactions can be severe and require hospitalization. Consider the following:

- Label items containing all or some of these allergens (example: “contains nuts”); or,
- List all the items’ ingredients on a placard at the sale table(s); and,
- Position these food items away from other items or use a separate table, if available.

### Sanitation and Safety

- Provide adequate disposable napkins and hand drying towels.
- Eating utensils must be single use and disposable, and displayed in a manner that protects them.
- Provide covered trash containers.
- No jewelry should be worn and no drinking or eating by food handlers in the sales area.