



Bake Sale Savvy

Serving Up Safe Food at Your Fundraiser

An educational service from your school cafeteria,
Clinton County Health Department Nutrition Services Unit, April 2005

Bake sales are a popular, yummy way for lots of groups to raise money for school uniforms, equipment and trips. We do need to keep in mind that anytime food is prepared and offered to the public caution must be exercised to make sure safe food is served. Although traditional bake sale foods rarely cause illness, under the right circumstances, any food can be potentially at risk. Follow some common-sense guidelines so your event will be safe.

What Foods Should be Sold?

Breads... quick and yeast	Cakes
Cookies	Candies
Muffins	Popcorn Balls
Brownies & Bars	Breakfast Rolls
Fruit Pies that don't have to be refrigerated	
Cupcakes (without cream frosting or filling)	



What Foods Should NOT be Sold?

Potentially hazardous foods are ones that require refrigeration such as:

- Pumpkin, sweet potato or other custard pies
- Cream filled cupcakes or donuts
- Cakes or cupcakes with cream cheese frosting
- Cheesecake
- Meringue Pies
- Cream pies



Packaging Your Product

Individually wrap each item for sale in clear plastic wrap or foil. Having open foods on the table is not recommended. For example, if you are selling individual brownies, each one should be wrapped. This helps prevent contamination when serving.

Labeling Your Goodies

It is a good idea to provide a list of the ingredients used in your recipe so it can be displayed. This is helpful to people with food allergies.

Other Hints

- The charge person should keep a list of all individuals who contribute to the sale. This should include name, phone number and item (s) contributed. This would be helpful in case of illness.
- Use common sense. Wash hands before working the bake sale.
- Don't use bare hands when touching foods, foodservice gloves are best.
- Make sure table surfaces or utensils are clean. Using a mixture of 1/2 teaspoon of bleach in a quart of water to clean table tops helps to sanitize them.

And... on a healthier note, If your group decides a bake sale is part of your fundraising plans, why not choose some healthier recipes to share? Modifying your recipe to include smaller portions, and less fat and calories keeps us all in better health.