

Food Handling Guidelines for Bake Sales

K-STATE
Research and Extension

Food Safety Fact Sheet

*Note that this includes foods sold at festivals, craft shows, farmers markets and any other direct to consumer sales. This fact sheet only includes the handling and sale of non-perishable foods. (Foods that do not require temperature control for safety or specialized processing.) Foods sold for immediate consumption (such as hot dogs or nachos) are covered in the publication: *Food Safety for Kansas Farmers Markets: Regulations and Best Practices* (www.bookstore.ksre.ksu.edu/pubs/MF3138.pdf)

Tips for safe food at bake sales

- » The bake sale itself may not require any licensing, but some of the products sold may require licensing by the Kansas Department of Agriculture (KDA). See p. 2 for a listing.
- » Food should be wrapped or sealed during transport. Vehicles used to transport food must be clean and maintained in good sanitary condition. Food must not be transported with family pets.
- » Products should be pre-portioned and pre-packaged in clean, new wrappings, jars, or bags. (Note that jars for jams or jellies can be reused after cleaning then sanitizing in boiling water.)
- » Packages must be sealed and not be opened to sell part of the contents.
- » All packaged goods must be labeled with the following:
 - » Common name of the product (e.g. apple pie).
 - » Name and physical address of the person that made and is selling the product.
 - » Quantity (net weight or numerical count) of the product.
 - » The product ingredients in descending order of predominance (that is, from most to least by weight). This is particularly important for customers with food allergies.
 - » Adequate declaration of the eight major food allergens. (More information available at: www.fda.gov/Food/ResourcesForYou/Consumers/ucm079311.htm)
- » Alternatively, a sign stating “Label information available on request” may be placed at the point of sale.
- » Any decorating of cookies, cakes, etc. should be done prior to packaging and not finished in the booth. Any handling of unpackaged food at the booth requires handwashing facilities.
- » All food handlers must wash their hands with soap and water prior to direct contact with the food, before putting on gloves, and after using the restroom.
- » Do not touch prepared foods and baked goods with your bare hands (use gloves or tongs or other method).
- » Wash, rinse, and sanitize food contact surfaces, equipment, and utensils between uses (unless using disposable equipment and utensils).
- » If offering samples, follow the guidelines in this KSRE/KDA fact sheet: *Sampling Safely at Kansas Farmers Markets, Farm Stands, and Related Events*. (www.bookstore.ksre.ksu.edu/pubs/MF3311.pdf)
- » The bake sale organizer should maintain a list of contributors to the bake sale, including their name, telephone number and type of food donated. The food must be labeled with the name of the person contributing the food.



Foods that may be sold at a bake sale without a license *(can be made in a home kitchen)*

- » Cookies, breads (yeast and quick breads), cakes, cinnamon rolls, fruit pies, fruit cobbler, brownies, muffins (products that do NOT require refrigeration for safety)
- » Dry baking mixes (cookie, brownie, etc. mixes)
- » Honey
- » Home-canned fruit jams and jellies (must be processed in canning jars with sealed lids. More details on specific canned goods that do or do not require licensing or testing is included in the farmers market publication indicated previously.)
- » Home-canned fruits (such as applesauce, peaches, etc.)
- » Hard candies, caramels, toffee
- » Home-ground flour, cornmeal, popcorn
- » Dried fruit, herbs, and spices
- » Flavored vinegars
- » Homemade dried pasta

Foods that may NOT be sold at a bake sale without a license *(requires inspection, may NOT be made in a normal home kitchen)*

- » Home-canned pickles, meats, vegetables, and sauerkraut.
- » Home-baked foods requiring refrigeration for safety (includes cream or meringue pies, custards, cheesecakes, cream-filled cupcakes or donuts, cream cheese-based frostings or fillings, etc.)
- » Home-made dairy products (cheese, yogurt, ice cream, etc.)
- » Flavored oils
- » Any items that require temperature control for safety (refrigeration or freezing)

More detailed lists of products that can be sold without a license and those that require a license, as well as other regulations and best practices for direct to consumer sales in Kansas are available in a KSRE/KDA publication entitled: Food Safety for Kansas Farmers Markets: Regulations and Best Practices and in Kansas regulations KSA 65-689(d)(7) and KAR 4-28-34.

Londa Nwadike, Food Safety Specialist
Kansas State University
University of Missouri Extension

Reviewed by Adam Inman, Kansas Department of Agriculture (KDA) Food Safety and Lodging Program; Karen Blakeslee, director of the K-State Rapid Response Center; and Linda Beech, Ellis County extension agent.

For more information on food safety regulatory requirements, including obtaining licensing, contact kda.fsl@ks.gov or 785-564-6767.

Publications from Kansas State University are available at:
www.bookstore.ksre.ksu.edu

Date shown is that of publication or last revision. Contents of this publication may be freely reproduced for educational purposes. All other rights reserved. In each case, credit Londa Nwadike, *Food Handling Guidelines for Bake Sales*, Kansas State University, August 2017.

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

K-State Research and Extension is an equal opportunity provider and employer. Issued in furtherance of Cooperative Extension Work, Acts of May 8 and June 30, 1914, as amended. Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperating, John D. Floros, Director.