

# Make Your Bake Sale a Safe Sale



*This flyer can also be used as a guideline when selling food items in the small project auction at the fair.*

## Safety First

**Wash your hands.** Before preparing or serving any foods, everyone should wash their hands. Hand washing should be repeated after any act that could contaminate hands, such as coughing, eating, handling garbage, or using the toilet.

**Sanitize.** Prior to food preparation or serving, all surfaces should be thoroughly cleaned and sanitized. You may do this by using a 100ppm bleach solution (1/2 tsp. bleach per quart of water).

**Safe food handling is important.** Food for a bake sale must be carefully prepared. Remember to wash hands and sanitize often.

**Enhance your standing** in the community by using safe food handling techniques. Set a good example for others, including our family, 4-H club, church and other community organizations.

## Extra Tips

**Label your items** to indicate ingredients, that may trigger an allergic reaction.

**Keep a list of donors.** This list can be used to educate people donating non-bake sale items. You will also know who made the best selling items.

**Call for answers.** Your County Health Department and Extension office have people that can answer your questions.

**Come prepared.** Have extra serving plates and plastic covering for individual sales.

**Money.** Have some coins and small bills to make change. Cash boxes are a way to keep your money organized.

## Bake Sale Information

Bake sales are limited to informal activities where cakes, cookies, fruit pies, or similar low-risk foods are sold to the public. They are a one-time, one-location event. These events do not require a food permit.

If a person or group would like to sell baked goods, they are subject to local and state laws. The person/group is liable if an unsafe product is sold.

Potentially high-risk foods require a temporary food service permit. Some examples of high-risk foods are: ice-cream filled pies and pastries, custards, puddings and similar product; meat, poultry or fish in the form of salads or sandwiches. These items should not be sold at bake sales.



## Acceptable Bake Sale Items

Breads	Brownies
Cake	Candy
Cookies	Cupcakes
Crisp & Cobbler	Desserts
Fruit pies	Muffins



## Non-Bake Sale Items

Pumpkin Pie	Pecan Pie
Cheese Cake	Cream Filled Pastries
Rhubarb Custard	Meringue Topping
Boston Cream Pie	Sour Cream Topping
Cream Cheese Icing	
Fruit Pizza with Cream Cheese Base	
Pudding, Custard & Cream Pies	
Cream Cheese Filling in Cakes & Brownies	
Processed Canned Products	
Hot Dog & Other Sandwiches	



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