

GENERAL GUIDELINES FOR BAKE SALES

DO I NEED A PERMIT FOR MY GROUP'S BAKE SALE?

No, but notify the Board of Health of date and time.

WHAT TYPES OF ITEMS MAY WE SELL?

You may sell non-potentially hazardous foods such as: cookies, brownies, fruit pies, cakes, breads and breakfast-type rolls.

ARE THERE ANY ITEMS WE MAY NOT SELL?

You may not sell potentially hazardous items such as: pumpkin pies, sweet potato pies, cream pies, meringue pies, cream-filled pastries, etc.

DO WE NEED TO LABEL THE ITEMS, AND IF SO, WHAT SHOULD BE ON THE LABELS?

Yes, you should label the items. The labels should include what the item is and the baker's initials (example: Cinnamon rolls JD). The person ultimately in charge of the bake sale should receive a separate index card which states what the item is, the ingredients in decreasing amounts, and the baker's full name, address, and phone number. The reason for this is to be able to track the baked good in the case of illness or injury.

WHAT IF A BROWNIE, CAKE OR COOKIE MIX IS USED?

On the ingredient index card, list the baker's full name, address and phone number. Attach the ingredient information panel from the box (including any added ingredients such as eggs, oil, nuts, etc.)

ARE THERE ANY OTHER DO'S AND DON'TS? Use common sense: no eating, drinking, smoking in the baking and serving areas. Wash hands prior to food preparation and any time hands are potentially contaminated.

IF I HAVE ANY QUESTIONS, WHOM SHOULD I CALL?

Contact Bobbie Cody, Health Inspector for the Town of Hamilton 781-953-2852