Aspetuck Health District 180 Bayberry Lane, Westport, Connecticut 06880
T: 203-227-9571 F: 203-221-7199 W: www.aspetuckhd.org

GENERAL GUIDELINES FOR BAKE SALES

The FDA Food Code generally prohibits the preparation and baking/cooking of any foodstuffs intended for distribution or sale to the public in **private, non-commercial kitchens** (home kitchens). A commercial kitchen that complies with Health Code requirements must be used for this purpose. Examples of this type of facility are restaurant or caterer kitchens holding a current Food Permit from a local Health Department/District, or church kitchens, having commercial equipment, that have been approved by the Health District.

The Code does, however, allow for a kitchen in a private home to be used for the preparation of nontime/temperature controlled for safety foods that are prepared for sale/service at a function such as a religious or charitable organization's bake sale, if the customer is informed of the nature of the preparation by posting the attached sheet. Further, the Health District offers these suggestions in order to minimize the risk of food-borne illness or allergies. If problems arise in the future, the Health District will consider the need for stricter controls.

GENERAL GUIDELINES

1. No items requiring cold or hot holding for safety are allowed. Examples of such items are pumpkin pie, custard pie, quiches, lemon meringue pie, items having cheese or cream fillings, etc.

   Limit your items to such things as cookies, cupcakes, brownies, cakes, etc., which are considered non-hazardous foods and are shelf-stable.

2. All baked items must either be boxed, wrapped, or covered. Single items like a cookie or a brownie, must be wrapped individually.

3. All boxed or wrapped foods must be properly labeled with the following information:
   - name of food item
   - list of all ingredients

4. Sample sizes should be limited to single, bite-size portions. All samples must be covered.

5. The Chairperson must maintain a list of bakers, their telephone numbers, and items baked in case of a question or problem.

6. Home canned goods (jams, jellies, pickles, etc.) cannot be sold.

7. Nuts are discouraged and if used MUST be prominently listed and separated from all other non-nut foods.

*For non-profit applications, a copy of the 501-C3 form must be attached.

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Bake Sale Application

Non-profit fee: $1.00

Coordinator Name: _____ Phone: _____

Contact Person: _____ Email: _____

Bake Sale Date: _____ Location: _____

***I have read the attached Bake Sale Guidelines and agree to comply with them*_____**

Bake Sale Volunteer Baker List

Baker's Name	Phone#/e-mail	Item(s) Baked	Approximate Number/amount

Wrap each item individually.
Label with ingredients.
No temperature-controlled items allowed. Use commercially prepackaged bake mixes when available.

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Food is prepared in kitchens that are not subject to regulation and inspection by the local health department.

(Must be displayed at event)