

Bake Sale Guidelines

HEALTH TIPS FOR BAKE SALES FROM COUNTY HEALTH DEPARTMENT:

Food preparation:

- a. No cream pies or cream-filled pastries
- b. Always thoroughly wash hands before handling any food
- c. Thoroughly wash, rinse, and sanitize pots, pans and utensils before use; air dry
- d. Use single-service paper or tin foil utensils whenever possible
- e. Use utensils—touch foods as little as possible
- f. Do not handle food if:
 1. You have a skin infection
 2. You have a respiratory illness
 3. You have a stomach upset or diarrhea
 4. You have a cold
 5. You suspect you have any communicable disease

Please consider items for our bake sale should be packaged as you would find in a store bakery. Wrap all products in ziplock bags or plastic wrap. Clearly label items. Call Susanne Kersey (203-3947) or Pam - Howell (571-0699) if you have any questions.