

BAKE SALE GUIDELINES

Bake sales are designed to raise money for non-profit organizations through the sale of home-baked food items. Private homes are not licensed and not subject to inspection. State law requires that all foods offered for sale at bake sales be non-perishable (foods that are not required to be refrigerated and do not support bacterial growth). The goal is to prevent the incidence of foodborne illness in the community.

If there are baked items prepared by a cottage foods producer, that person must be the one selling their product at the bake sale. Cottage foods must be sold directly to the consumer, and must meet the labeling requirements for cottage foods. The Colorado Cottage Foods Act requires producers to take a basic food safety course. For more information, please refer to the following link:

www.colorado.gov/cdphe/cottage-foods-act

Baked goods that are approved for sale include any of the following:

- Cookies, bars and brownies
- Bread or buns
- Sweet dough bakery items (i.e. doughnuts)
- Fruit pies and jellyrolls
- Cakes or cupcakes (Icings must not be made with eggs or dairy products).
- Popcorn and trail mixes
- Confections (i.e. fudge, candy)
- Pre-packaged foods such as granola bars or juice boxes
- Pickled vegetables

The following foods are NOT permitted to be sold at bake sales:

These types of products are subject to state regulations and licensing requirements.

- Cream éclairs and/or cream puffs
- Cakes or pies that contain perishable fillings (i.e. cream, cream cheese, egg, pudding, pumpkin, sweet potato or meat)
- Dairy products such as milk, cream, yogurt, cottage cheese, or butter
- Cut fruits

When planning a bake sale, please observe the following guidelines:

1. All foods must be protected from unnecessary handling, airborne contamination and pests. Baked goods should be placed in food storage bags or containers, wrapped with new food grade plastic, wax paper or foil or dispensed from a covered food storage container.
2. Individuals shall thoroughly wash their hands before conducting the sale and after any act that could contaminate their hands, such as coughing, eating, or using the restroom.
3. Bare hand contact with the food items should be avoided through the use of plastic gloves, tissues, bags or utensils (tongs/spoons).
4. Donors should be encouraged to identify/label any product that contains any major allergen. Major allergens include peanuts (peanut butter), eggs, wheat, soybeans, milk and milk products (e.g. butter, buttermilk, cheese) and tree nuts (e.g. almonds, pecans, walnuts, cashews).
5. The event organizer should retain a list of who donated what food items or wrapped baked items should be labeled with the baker's name in order to identify the source of the product.
6. Good standards of housekeeping and hygiene are expected of persons operating the bake sale. All foods should be displayed on clean counters and the bake sale area maintained in a clean and sanitary condition.

