



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

Food Control Division Bake Sale Guidelines

A “Bake Sale” is a sale of homemade, donated non-potentially hazardous bakery goods, as by a church or club to raise money.

A “Bake Sale” does not include: a place where a person sells baked goods for individual profit; from which food is commercially distributed; or where a potentially hazardous baked good is sold or distributed.

The following are the minimum guidelines for food handling at your organization’s bake sale.

1. **Acceptable Baked Goods** – Cakes, cookies, breads, muffins, pastries, brownies, churros and fruit/berry pies, turnovers, tarts or empanadas. Other acceptable items include Rice Krispies® treats, popcorn, granola, Chex™ mix, chocolate covered pretzels/dipped cookies (using commercially manufactured chocolate), non-potentially hazardous candies (e.g. rock candy, peppermints, lollipops, gummy bears, fruit leathers, etc.), commercially purchased frosting such as Betty Crocker®, Duncan Hines® or Pillsbury®, homemade frosting using Crisco® in lieu of butter. Acceptable high acid fruits for use:

Apples	Apricots	Grapes	Peaches	Plums	Prunes	Quince
Oranges	Nectarines	Tangerines	Blackberries	Raspberries	Blueberries	Boysenberries
Cherries	Cranberries	Strawberries	Red currants			

2. **Not Acceptable** – Baked goods that may promote rapid growth of bacteria. Such items include cream pies, cream or meat filled pastries, custards and custard pies, pumpkin pie/rolls, éclairs, cream puffs, meringue, mousse, ganache, curd, cream cheese icing, cheesecake, traditional butter cream icing, “no bake” cookies, fudge, soft caramels, soft toffee, potato candy, chocolate “Easter” eggs, chocolate covered fruit, canned fruits/vegetables, flavored oils, salsas, sauerkraut, pickles, relish, etc., foccacia bread with vegetables or cheese, baked goods may not be decorated or garnished with fresh fruits or vegetables.
3. **Preparation** – Food shall be prepared under clean circumstances and by disease free individuals.
4. **Hand Cleanliness** – No bare hand contact shall come into contact with food that is ready to eat.
5. **Food Protection** – All food shall be pre-wrapped in the quantity to be sold in food grade plastic wrap, bags or foil.
6. **Labeling** – Products should identify any of the 8 major food allergens that may be contained in the food: milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and soybeans.
7. **Records** – The name and product of each contributor shall be kept for future reference.

The Frederick County Health Department may hold surveillance inspections to denote compliance with approved products being sold at bake sales.