

BAKE SALE

FOR NO KID HUNGRY

Bake Sale

Food Safety Tips



- Wash your hands before, during and after you prepare food.
- If you are baking ahead of time, be sure to freeze your baked goods right away! This keeps them safe and delicious.
- Avoid using cream cheese frosting or other dairy products during hot summer days. If you do choose to sell products that need to be kept cool, store the treats in a cooler and use a tent to provide shade.
- Avoid having to touch baked good on the day of your bake sale by individually wrapping items. Keep instant hand sanitizer at hand just in case!
- Have recipes at hand to help customers with food allergies or dietary needs.
- Be sure to bake items all the way through. Everyone loves a fresh, gooey and just undercooked cookie but it is not safe to serve at a bake sale.

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Bake.NoKidHungry.org

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