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.