

# 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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