BAKE SALE GUIDELINES

The following are recommendations from the Burlington Board of Health to ensure safe food is provided for Bake Sales:

- Allow only non-temperature control for safety (non-TCS) baked goods such as brownies, cookies, cakes, fruit pies, etc… to be sold/given away to the public. Do not allow items which require refrigeration such as those that contain cream, custard, meat, chicken and fish.

- Provide an ingredient list for those who may have food allergies.

- Individually wrap or cover baked goods to protect against customer and possible environmental contamination.

- Do not handle unwrapped baked goods with bare hands. Use utensils, napkins or disposable gloves.

- Wash hands using warm water and soap, scrubbing front and back of hands and fingernails for 20 seconds, rinse and dry with paper towel (do not use cloth towels).

Please Note: A permit is not required from the Board of Health to conduct Bake Sales.