



Bake Sale



Guidelines

Getting Started:

- Contact the local DEC office prior to the sale with the date, location and the types of foods to be sold.
- Keep a list of donated foods and who gave them.
- Create the proper set up for chilling foods as needed.
- Food Worker Card training is a great way to learn proper handling of foods. Contact DEC

What makes it a bake sale?

- Run by an organization, club or school
- One time sale, at one location
- At a fundraising event, fair, bazaar, farmer's market
- Selling jams, jellies, candies, berry pies, cobblers, cakes, cookies, pastries and/or breads

Guidelines to Bake it, Make it, and Sell it Safe

• A Safe Kitchen

Bake sale items can be made in a home kitchen, however, it is best to use an approved or permitted kitchen for the preparation. Churches, service groups and other entities will often allow you to use their approved kitchen for a small fee.

• Wash Your Hands!

Before you prepare any foods, before the sale begins and after you use the restroom, sneeze, cough, eat, smoke or handle the garbage. Use, soap, running water and clean disposable towels to dry your hands.

• Clean Your Work Surfaces

Wash all preparation surfaces with soap and water, then sanitize those same surfaces with a bleach solution of 100 ppm or 1/2 tsp of bleach per quart of water.

• Chilling Certain Foods

Any food with cream filling, custards or similar products must be chilled and held at 41° or colder. Remember, no sandwiches, salads, meats, poultry, pizza or any other potentially hazardous food can be sold at a bake sale.

• Wrap it Up

Each sale item must be individually wrapped while they are being transported or displayed.

• Use a Tool

For any item that must be handled individually, use disposable gloves, tongs, spatulas or some other tool to handle the food. There should be no bare hand contact with a food that will not be cooked.

What is a potentially hazardous food?

A food that needs to be temperature controlled to be safe.

Should you decide to hold a sale more than on a one time, one location basis, contact DEC. You may need a processing permit. These guidelines do not supercede compliance with 18 ACC 31.012(3).

Learn more at our website: www.dec.state.ak.us/eh/fss

Contact Information

Alaska Department of Environmental Conservation Food Safety & Sanitation

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Dutch Harbor Office -
Intersea Mall Suite 206,
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Dutch Harbor, Alaska
Mailing Address: P O Box 465
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Kodiak, AK 99615
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FAX: (907) 376-2382

Sitka
901 Halibut Point Road, #C
Sitka, AK 99835
FAX: (907) 747-7419

Ketchikan
540 Water Street, Suite 203
Ketchikan, AK 99901
FAX: (907) 225-0620

Juneau
410 Willoughby, Suite 303
Juneau, AK 99801
FAX: (907) 465-5164

Kenai/Soldotna
43335 Kalifornsky Beach Road,
Suite 11
Soldotna, Alaska 99669
Fax: (907) 262-2294

Valdez
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FAX: (907) 835-2429

Fairbanks/Interior
610 University Avenue
Fairbanks, AK 99709

Q. How does DEC decide if I need a permit?

A. We assess the risk of the activity by asking:

What type of food is being served or produced?

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How are the foods prepared?

+

Where are the foods prepared?

+

How many people will be served?

+

Where will the food will be served?

+

How often will the food be served?

=

**Which type of permit or controls are needed,
(if any), to ensure the safety of the consumer**