

BAKE SALE GUIDELINES

City of Milwaukee Health Department | Disease Control and Environmental Health Division
841 N. Broadway, Room 304 | Milwaukee, WI 53202 | (414) 286-3674
www.milwaukee.gov/foodsafety



Bake sales are designed primarily to raise money for non-profit organizations through the sale of home-baked food items. As private homes are not licensed, and not subject to inspection, The City of Milwaukee Health Department requires that all foods offered for sale at bake sales be non-perishable (foods that are not required to be refrigerated and do not support bacterial growth or the production of toxins).

Baked goods that are approved for sale include any of the following:

- Cookies, Bars and Brownies
- Bread or Buns
- Sweet Dough Bakery Items (i.e. Doughnuts)
- Fruit Pies
- Jellyrolls
- Cakes or cupcakes
- Popcorn
- Confections
- Pre-packaged foods such as granola bars or juice boxes
- Trail mixes

The following foods are NOT permitted to be sold at bake sales:

- Cream Éclairs
- Cream Puffs
- Cakes or Pies that contain perishable fillings (i.e. cream, cream cheese, egg, pudding, pumpkin, sweet potato or meat)
- Home canned/processed food items
- Dairy products such as milk, cream, yogurt, cottage cheese, or butter
- Cut melons

Icings for cakes must not be made with eggs or dairy products (i.e. milk or cream).



Tom Barrett, Mayor
Bevan K. Baker,
Commissioner of Health
www.milwaukee.gov/health

When planning a bake sale, please observe the following requirements:

- 1) All foods must be protected from unnecessary handling, airborne contamination and pests. Baked goods should be placed in food storage bags or containers, wrapped with new food grade plastic, wax paper or foil or dispensed from a covered food storage container.
- 2) Individuals shall thoroughly wash their hands before conducting the sale and after any act that could contaminate their hands, such as coughing, eating, or using the restroom.
- 3) Bare hand contact with the food items should be avoided through the use of plastic gloves, tissues, bags or utensils (tongs/spoons).
- 4) A sign or placard stating "Homemade" must be posted.
- 5) Donors should be encouraged to identify/label any product that contains any major allergen. Major allergens include peanuts (peanut butter), eggs, wheat, soybeans, milk and milk products (e.g. butter, buttermilk, cheese) and tree nuts (e.g. almonds, pecans, walnuts, cashews).
- 5) The event organizer should retain a list of who donated what food items or wrapped baked items should be labeled with the baker's name in order to identify the source of the product.
- 6) Good standards of housekeeping and hygiene are expected of persons operating the bake sale. All foods should be displayed on clean counters and the bake sale area maintained in a clean and sanitary condition.

Additional consumer food safety information can be obtained by visiting www.foodsafety.gov or by contacting the City of Milwaukee Health Department.

