ESSENTIAL INFORMATION FOR HOME BAKERS

Homemade foods sold or offered at Bake Sales are limited to the following:

- Breads, cakes, cupcakes, candies, cookies, breads, and fruit pies
- All bakery items must have a baking step, i.e. baked in an oven

Please Note The Following Items Which Are <u>Not</u> Allowed:

- Cream, Whipped Cream, Cream Cheese, Custard Or Meringue Fillings Or Toppings
- Pumpkin Pies, Banana Cream Pies, Chocolate Cream Pies, Coconut Cream Pies
- Lemon Meringue Pies, Sour Cream & Raisin Pies

SAFE FOOD HANDLING

1. Use only ingredients which are wholesome, free of spoilage and come from licensed sources (stores).
2. Keep eggs and dairy ingredients refrigerated until use.
3. Clean and sanitize food preparation surfaces, utensils and equipment before beginning work. (A sanitizing solution of 1 tablespoon bleach to 1 gallon of water may be used).
4. Do not prepare or serve food when ill with respiratory illnesses, infected wounds, boils, diarrhea or gastrointestinal illness.
5. Maintain good personal hygiene by observing the following:
   - Wash hands thoroughly with soap and running water. Dry hands with paper towel. Repeat hand washing upon returning to the kitchen after using the toilet, smoking, eating or handling raw meat products.
   - Wear effective hair restraints *to* keep loose hair from falling into food.
   - Do not Smoke or eat in the food preparation area during food preparation.
6. Use and store all toxic chemicals, cleaners, insect sprays, etc., in a way which will not contaminate all the food preparation area or food contact surfaces.
7. Limit non-essential person traffic in the food preparation area during food preparation.
8. Do not allow any pets and limit pests in the food preparation area during food preparation.
9. Use gloves or utensils to handle goods after baking and to handle ice.
10. Whenever possible, wrap baked goods in individual servings for sale to the public.

FOR ADDITIONAL INFORMATION CONTACT YOUR
BROADWATER COUNTY SANITARIAN AT (406) 266-9209