

Bake Sale!

GUIDELINES FOR SELLING BAKED



DO I NEED A PERMIT FOR MY GROUP'S BAKE SALE?

No, you do not (if it is a one-time event).

WHAT TYPE OF ITEMS CAN WE SELL?

You can sell non-potentially hazardous foods such as: cookies, brownies, fruit pies, cakes, breads and breakfast-type rolls.

ARE THERE ANY ITEMS WE CANNOT SELL?

You cannot sell potentially hazardous items such as: pumpkin pies, sweet potato pies, cream pies, meringue pies, cream-filled pastries, etc.

HOW SHOULD WE DISPLAY THE BAKED GOODS?

Individually pre-wrap them (plastic wrap, plastic bags, etc.) Do not have open foods on the tables- everything must be packaged.

DO WE NEED TO LABEL THE ITEMS, AND IF SO, WHAT SHOULD BE ON THE LABELS?

Yes, you need to label the items. The labels should include what the item is and the baker's initials (example: Cinnamon rolls JD). On a separate index card, state what the item is, the ingredients in decreasing amounts, the baker's full name, address and phone number. This would help Public Health trace the baked goods (in case of illness or injury), or help inform customers in case they have food allergies. We suggest the person in charge of the bake sale also have a copy of all ingredient cards.

Cinnamon Rolls

Flour, sugar, butter, eggs, milk,
yeast, cinnamon and salt

JD = Jane Doe 555-1234
123 Main Street, Louisiana, MO

WHAT IF A BROWNIE, CAKE OR COOKIE MIX IS USED?

On the ingredient card, list the baker's full name, address and phone number. Attach the ingredient information panel from the box (including any added ingredients like eggs, oil, nuts, etc.).

Brownies

Duncan Hines brownie mix (see
attached ingredient panel)

SB = Sue Brown 555-0000
1A Front Street, Bowling Green, MO

ARE THERE ANY OTHER DO'S AND DON'TS?

Mostly common sense-no eating, drinking, or smoking in the area. Wash hands after using the restroom.

IF I HAVE QUESTIONS, WHOM SHOULD I CALL?

Contact Glen Hampton, Environmental Specialist, at Pike County Health Department (573) 324-2111.



Missouri Department of Health and Senior Services

P.O. Box 570, Jefferson City, MO 65102-0570 Phone: 573-751-6400 FAX: 573-751-6010
RELAY MISSOURI for Hearing and Speech Impaired 1-800-735-2966 VOICE 1-800-735-2466

Margaret T. Donnelly
Director



Jeremiah W. (Jay) Nixon
Governor

To sell or not to sell, that is the question

Selling products at a farmers market is almost an American tradition which has progressed from the sale of raw, unprocessed agricultural products to sometimes a full service food establishment and everything in between. People across the country are spending more and more money on farm fresh products every day, and the consumer expects quality food that is safe to eat. This is where the Missouri Department of Health and Senior Services (DHSS) steps into the picture.

DHSS is charged with the responsibility of assuring that retail food is safe for the consumer. This means that anytime a food is prepared, or otherwise handled, there are strict requirements regarding sanitation issues and food sources.

The Missouri 1999 Food Code states that some non-potentially hazardous foods such as jams, jellies, cookies, cakes and dry powder mixes may be produced and sold from a non-inspected kitchen¹. This may only be done under sanitary conditions and the seller must be the person making the product and you are selling directly to the end consumer. For more information on this, contact the Missouri Department of Health and Senior Services, Food Safety Program at (573) 751-6095.

The following table may be used as a guide for what can and cannot be sold at a farmers market:

Foods Ok to Sell Without Further Inspection	Foods that must be from an Approved/ Inspected Source
Whole, uncut vegetables	Cut vegetables
Whole, uncut fruits	Cut or peeled fruits
Jams & jellies	Salsa & relish and other canned foods
Frozen meat from an inspected processor*	Any meat not from an inspected processor Meat not kept frozen
Dry baked good (cakes, cookies, brownies, fruit pies)	Custards and meringue pies
Eggs from a licensed source, ** refrigerated at 45°F	Any potentially-hazardous ² other than frozen meat and refrigerated eggs

* Processors inspected by the USDA or Missouri Department of Agriculture

**Egg licensing is done through the Missouri Department of Agriculture's Egg licensing group at (573) 751-2495.

¹ Some local jurisdictions may require permitting through their health department and we suggest you contact the local health department where the farmers market is located to determine what the local requirements may be. In addition, a local health department may have more restrictive code requirements. Be sure to ask the local health department about code requirements as well.

² A potentially-hazardous food is a food that can support the growth of harmful bacteria. These foods are typically protein rich such as meat, poultry, seafood, milk and eggs just to name a few. Contact your local health department if you are unsure about the safety of the food you are selling.

www.dhss.mo.gov

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