



## **BAKE SALES**

Potentially hazardous baked goods such as cream or custard filled items, egg-based or custard pies (pumpkin, custard, etc.) **must be** produced and packaged in an inspected, commercial facility and held under refrigeration of 41°F or less.

Non-potentially hazardous baked goods such as cookies, cakes or fruit pies may be prepared in noncommercial kitchens and sold, provided the “bake sale” is limited in nature (less than 14 days of operation, a fund raiser for a not-for-profit or charitable organization, not a regular commercial business). Those selling as a fundraiser do not require a temporary food service permit from the Kendall County Health Department (KCHD), but must provide the attached sign (see reverse side) at their booth indicating that the packaged and labeled baked goods are being sold as a fundraiser for a charitable organization (listing the specific organization), and are not under health department inspection. Labeling requirements must be met per the Illinois Department of Public Health:

Every food pre-packaged in advance of retail sale must bear the common name of the product and a list of ingredients- specifically focusing on the following most common food allergens: eggs, peanuts, milk, wheat, tree nuts, and soy- in English on its label.

### **✔ KCHD strongly recommends the following food safety provisions:**

Proper hand washing is your first line of defense against food borne illness. Soiled hands will contaminate food. Your hands may look clean; however, there could be millions of bacteria and other germs on them. For this reason, you need to wash your hands frequently.

- Where water under pressure is not available, a picnic jug with a tap, a coffee urn or a portable camping sink may be filled with warm water and used along with dispensed soap and paper towels. Provisions must be made to catch waste water from these portable units so the water does not reach the ground (bucket). Make sure you wash your hands prior to handling food and after contaminating them.

Disposable food service plates, bowls and utensils are to be provided for the public.

- If serving utensils such as tongs or knives are used, ensure additional utensils are available as replacements in case of contamination.

All food must be kept in clean, covered containers except during necessary periods of preparation or service. All food must be stored in a way that protects it from cross-contamination.

- Condiments should be prepackaged or dispensed from pumps or squeeze bottles.
- Containers of food and food related items must be stored at least 6" off the ground and in a manner that protects the food from splash and other contamination.

Measures must be taken to control flies, bees and other insects. Methods may include:

- keeping food covered
- minimizing food preparation at the event
- using fans
- keeping garbage areas clean

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(name of business or organization vending food)

is selling non-potentially hazardous baked goods as a fundraiser for

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(charitable organization)

and the products being sold are NOT under  
**Kendall County Health Department regulation or inspection.**

This fundraising bake sale is only permitted for a period of 14 collective days

(This document must be displayed conspicuously at the point of sale)