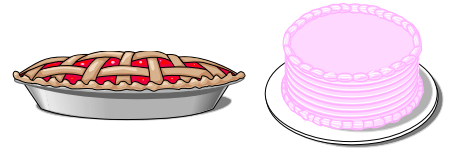


Bake Sale!

Champaign-Urbana Public Health District GUIDELINES FOR BAKE SALES AS FUNDRAISERS

IS A PERMIT NEEDED FOR A BAKE SALE AS A FUNDRAISER?

No, you do not need a permit for *occasional* bake sales as fundraisers.



WHAT TYPE OF ITEMS CAN BE SOLD?

Baked goods, such as, but not limited to, breads, cookies, cakes, pies and pastries. Only high-acid fruit pies that use the following fruits are allowed: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants or a combination of these fruits.

WHAT ITEMS ARE PROHIBITED?

Pumpkin, sweet potato, custard or cream pies and pastries, cheesecake, meringues or other potentially hazardous fillings or toppings.

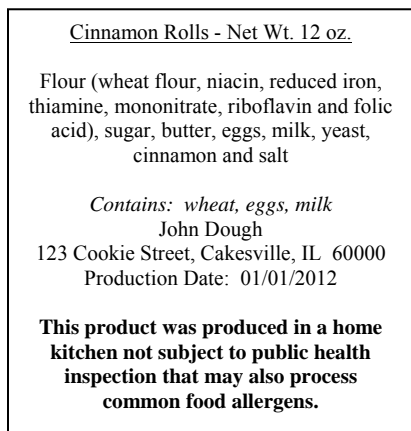
HOW SHOULD THE BAKED GOODS BE DISPLAYED?

Individually pre-wrap them (plastic wrap, plastic bags, etc.). Don't have open foods on the tables; everything must be packaged.

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

Yes, you need to label the items. The labels should include the baker's name and address, the common name of the food product, all ingredients in descending order by weight, the date it was produced, and allergen labeling. You also need to add the following phrase: "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens." Major allergens in baked goods include peanuts (peanut butter), eggs, wheat soybeans, milk and milk products (e.g. butter, buttermilk), and tree nuts (e.g. almonds, pecans, walnuts and cashews).

If a packaged brownie, cake or cookie mix is used, include a copy of the information panel from the box, along with added ingredients like eggs, oil, nuts, etc., and other label information as listed in the first paragraph of this section.



Should the source of a particular product need to be identified, the event organizer should retain a list of bakers' contact information, food product names and ingredients.

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

Mostly common sense – no eating, drinking, or smoking in the area. Wash hands often and especially after using the restroom. Display foods on clean counters and keep the sale area clean. If you have any questions, please contact CUPHD at (217) 373-7900.