



MOBILE COUNTY HEALTH DEPARTMENT

BAKE SALES AND PREPARED MEAL FUND RAISERS

The following information should serve as guidelines for charitable, non-profit organizations in the sale of foods to the public through occasional bake sales or prepared meals. All inquiries related to your organization's sale of food items as fund raisers should be directed to the Department of Food and Lodging, (251)-690-8116.

Bake Sales:

Because of certain inherent hazards associated with some foods, the items offered for sale should be limited to those that are not readily perishable such as cakes, cookies, brownies, popcorn, breads, rolls, confections and fruit pies that are made from only commercially prepared ingredients.

Items such as cream-filled pies or baked goods and custard-type pies should not be offered through bake sales because of their potential to cause food-borne illnesses.

Never offer for sale home-canned items. Eating improperly canned products may cause botulism, a highly fatal poisoning.

When preparing items for sale, make sure all ingredients are in good condition and are from an approved commercial source. Use Grade "A" dairy products and eggs or pasteurized egg product.

Suggestions for food preparation:

1. All foods should be prepared in a central location when feasible.
2. Make sure work surfaces are cleaned prior to use. Foods contaminated by germs in your kitchen could make someone sick.
3. Remove all poisonous items such as insecticides, detergents and cleaners from the preparation area.
4. Refrain from preparing or handling food items for sale if you are suffering from, a cold or other infections such as skin rashes on your hands or arms, infected cuts, burns or boils.
5. Exercise extra care with good hygienic practices. Wash your hands frequently with warm soapy water, especially after visits to the restroom.
6. Wear gloves or use other barriers between your hands and ready-to-eat foods. Never touch these foods with the bare hands—not even bread or buns.

Suggestions for the sponsor of the sale:

1. The sale should be held in an enclosed area or an area relatively free of dust or insects.
2. Post a sign at the sale indicating your group's name, the individual in charge of the sale and the telephone number of the sponsoring group.
3. Keep a list of the names of the people who donated or prepared food and which items they donated. Post at the site of the sale the sponsoring organization's name, address, telephone number and the name of a contact person.
4. Prepare all items no earlier than 24 hours in advance.
5. Ensure that all items are wrapped completely with clear plastic wrap, disposable plastic bags or other single use wrap.
6. Do not allow sampling at the sale site or allow container or packages to be opened by anyone until it is sold to the customer.
7. If items are prepared in private homes, post a notice informing the consumer that the food is prepared in kitchens that are not subject to regulation and inspection by the Health Department.

Prepared Meal Fundraisers:

Causes of food poisoning:

Unwashed hands, undercooked meats, improper holding temperatures, cross contamination from raw meats to other foods and unwashed fruits and vegetables can spread E. coli, Salmonella and many other foodborne diseases.

Basic precautions to prevent food poisoning:

- Wash hands frequently with soap and warm water:
 1. before and after handling raw meat
 2. after using the restroom
 3. between tasks
 4. before and after using gloves
 5. Use gloves or another barrier such as tongs or spoons to handle ready-to-eat foods. Never touch these foods with bare hands—even breads and buns.

If running water is not available, use a container with a spigot and a bucket to catch the water.

- Avoid cross contamination of foods:
 1. Use different utensils for cooking and serving; do not place cooked items on the same surface that was used to hold the raw product.
 2. Wash utensils and surfaces often.
 3. Do not store raw meat or seafood products next to or above ready-to-eat products.

- Cook meats thoroughly using a long-stem food thermometer to the verify temperatures:
 1. Hamburger: cook to 165° F.
 2. Chicken: 165° F.
 3. Hot dogs: 165° F.
 4. Beef such as ribs or roasts: 145° F.
 5. Pork: 160° F.

Keep meats cold until they are placed on the cooking surface.

Use only meats that are USDA approved and purchased from a source that has a current Health Department Food Permit. Do not use wild game.

- Keep cold foods cold and hot foods hot:
 1. Cold foods: 41° F or below
 2. Hot food: 140° F or above

- Wash fruits and vegetables thoroughly before serving. Once they are cooked or cut, they become potentially hazardous foods and must be held at the proper cold or hot temperatures.

- Discard all leftovers

THE PUBLIC TRUSTS THAT YOUR ORGANIZATION IS SELLING ITEMS THAT ARE NOT GOING TO CAUSE THEM HARM. THE SPONSORING ORGANIZATION AS WELL AS INDIVIDUALS COULD BE HELD RESPONSIBLE SHOULD ANYONE BECOME ILL FROM CONSUMING SALE PRODUCTS