IS A PERMIT NEEDED FOR A BAKE SALE AS A FUNDRAISER?
Bake sales are allowable and may be conducted on a limited basis with the intent to raise funds for an organization or charity without a permit.

WHAT TYPE OF ITEMS CAN BE SOLD?
Baked goods, such as, but not limited to, breads, cookies, cakes, fruit pies, pastries. Only high-acidic fruit pies that use the following fruits are allowed: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, cherry, cranberry, strawberry, red currants, or any combination of these fruits.

WHAT ITEMS ARE PROHIBITED?
Baked goods requiring refrigeration, such as: pumpkin pie, sweet potato pie, custard pies, cream pies, cream-filled pastries, cheesecake, meringues, or other items with potentially hazardous fillings or toppings cannot be sold.

HOW SHOULD THE BAKED GOODS BE DISPLAYED?
All products shall be pre-wrapped with plastic wrap, plastic bags, etc. Foods cannot be left on display unwrapped. Tables should be cleaned and sanitized. No products shall be stored on the floor or ground.

WHAT KIND OF LABELING IS REQUIRED ON FOOD ITEMS?
Labels may be hand written and shall 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 warnings.

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

The event organizer should retain a list of baker’s contact information and food products provided by each baker.