IS A PERMIT NEEDED FOR A BAKE SALE AS A FUNDRAISER?
No, you do not need a permit for occasional bake sales as fundraisers. Bake sales are allowable and may be conducted on a limited basis with the intent to raise funds for an organization or charity. The following information should serve as guidelines.

WHAT TYPE OF ITEMS CAN BE SOLD?
Baked goods, such as, but not limited to, breads, cookies, cakes, fruit 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?
You cannot sell baked goods that require 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.

HOW SHOULD THE BAKED GOODS BE DISPLAYED?
Individually pre-wrappping (plastic wrap, plastic bags, etc.) all products is recommended. Everything must be packaged. Don’t have open foods on the tables. Display foods on clean tables and keep the sale area clean. Foods should be stored off the ground or off the floor of a stand.

DO THE ITEMS NEED TO BE LABELED, AND IF SO, WHAT SHOULD BE ON THE LABELS?
Yes, you need to label the items. Labels may be hand-written. 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.

Major allergens in baked goods include peanuts (peanut butter), eggs, wheat, soybeans, milk and milk products (i.e. butter, buttermilk), and tree nuts (i.e. almonds, pecans, walnuts, cashews).

You also need to include the following phrase on the label: “This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.”

If a packaged brownie, cake, or cookie mix is used, you may 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.

The event organizer should retain a list of bakers’ contact information and food product names, should the source of a particular product need to be identified,

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. If you have questions, contact Clay County Health Department at (618)662-4406.

Cinnamon Rolls - Net Wt. 12 oz.
Flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), sugar, butter, eggs, milk, yeast, cinnamon, and salt

Contains: wheat, eggs, milk

J. Doe
123 Cookie Street
Cakesville, IL 60000
Production Date: 06/01/2014

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