



Fulton County Health Department Guidelines For Selling Baked Goods

*For additional food safety
information, contact:*

**Fulton County Health Department
700 East Oak Street
Canton, IL 61520**

**Phone: 309-647-1134, ext. 230
Fax: 309-647-9545
www.fultoncountyhealth.com**



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Canton, IL 61520
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DO I NEED A PERMIT FOR MY GROUP'S BAKE SALE?

Yes, you need to register by filling out a temporary food permit application. No fee will be charged if all food is pre-packaged. However, if you plan to have any **open** food at your bake sale (such as a plate of free samples, or whole pies that will be cut on site and served by the slice), you will have to pay a fee and meet additional requirements for a temporary food stand.

WHAT TYPE OF ITEMS CAN WE SELL?

You can sell non-potentially hazardous foods such as: cookies, brownies, fruit pies, cakes, breads, and breakfast-type rolls.



ARE THERE ANY ITEMS WE CANNOT SELL?

You CANNOT sell potentially hazardous items such as: pumpkin pies, sweet potato pies, cream pies, meringue pies, cream-filled pastries, pecan pies, etc.

HOW SHOULD WE DISPLAY THE BAKED GOODS?

Individually package each serving of baked goods (using plastic wrap, plastic bags, etc.) before bringing your items to the sale. Do not have open foods on the table — everything must be packaged.

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

Mostly common sense — no eating, drinking or smoking in the area. Wash hands often, especially after using the restroom.

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

Yes, you need to label the wrapper of the item with a marker, sticker, piece of tape, or other method. The labels should identify what the item is and the baker's initials.

Example label: Cinnamon Rolls — JD

On a separate index card, state what the item is, the ingredients in decreasing amounts, and the baker's full name, address, and phone number. Display the index card on the table next to the item. This informs customers with food allergies, and also helps the Health Department trace the baked goods in case illness or injury occurs. The person in charge should keep the cards for 30 days after the sale. Example card:

Cinnamon Rolls

Flour, sugar, butter, eggs, milk,
Yeast, cinnamon and salt

JD= Jane Doe 309-123-4567
135 Main Street, Hometown IL

WHAT IF A BROWNIE, CAKE, OR COOKIE MIX IS USED?

Attach the ingredient information panel from the box to the ingredient card, and list any added ingredients (such as eggs, oil, nuts, etc.). The card should also list the baker's full name, address, and phone number. Example card:

Brownies with Pecans

Duncan Hines brownie mix (see
attached ingredient panel), canola oil,
eggs, pecans

JS = John Smith 309-234-5678
254 Maple Street, Yourtown, IL

IF I HAVE QUESTIONS, WHO SHOULD I CALL?

Contact the sanitarians at the Fulton County Health Department: 309-647-1134, ext. 230

Temporary food permit applications are available at:
<http://www.fultoncountyhealth.com/forms.html>