



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

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Environmental Health Services ▪ Food Control Office

350 Montevue Lane, Frederick, MD 21702 ▪ Ph: 301-600-2542

Fax: 301-600-3111 ▪ Email: FoodControl@FrederickCountyMD.gov

Website: Health.FrederickCountyMD.gov/Food

State of Maryland Bake Sale Guidelines

A “Bake Sale” is a sale of homemade, donated non-potentially hazardous bakery goods, as by a church or club to raise money. A “Bake Sale” is not a place where a person sells baked goods for individual profit; from which food is commercially distributed; or where a potentially hazardous baked good is sold or distributed.

☆ The Frederick County Health Department may verify compliance with approved products offered at bake sales.

Minimum Guidelines:

- **Food Preparation:** Foods shall be prepared under clean circumstances and by disease free individuals. No bare hand contact shall come into contact with food that is ready to eat.
- **Food Packaging:** Foods must be pre-packaged/pre-wrapped in the quantity to be sold in food grade plastic wrap, bags, foil, or containers.
- **Labeling:** Foods must be labeled with the common name of the product; and identify any of the major food allergens that may be contained in the product.
Major Allergens: *Milk, Eggs, Wheat, Soybeans, Peanuts, Tree Nuts, Fish, and Shellfish*
- **Record Keeping:** The organizer will keep a record of the food item from each contributor.

Allowable Foods: Only food items that are Non-Potentially Hazardous (NPH) are allowed to be made in a private home to be offered at a bake sale. NPH foods are those with a water activity (a_w) of 0.85 or less and/or a pH level of 4.6 or below (at 75°F).

Examples: Cakes, Cookies, Breads, Muffins, Pastries, Brownies, Churros, Fruit/Berry Pies/Turnovers/Tarts or Empanadas, Rice Krispies® Treats, Popcorn, Granola, Chex™ Mix, Chocolate Covered Pretzels/Cookies (using commercially manufactured chocolate), Hard Candies (e.g. rock candy, peppermints, lollipops, gummy bears, fruit leathers, etc.), Icings/Frostings made without PH ingredients. Acceptable high acid fruits for use: Apples, Apricots, Grapes, Peaches, Plums, Prunes, Quince, Oranges, Nectarines, Tangerines, Blackberries, Raspberries, Blueberries, Boysenberries, Cherries, Cranberries, Strawberries, Red Currants.

Not Allowed: Foods that have an increased potential for causing illness are considered Potentially Hazardous (PH) and are not permitted to be made in a private home or offered at a bake sale.-

Examples: Any food item requiring refrigeration, Raw Cookie/Pizza Dough, Fresh Pasta, Arepas, Items made from Cut Fresh Fruits/Vegetables (Zucchini/Pumpkin/Banana Breads, Carrot Cake), Items made with Cooked Produce (Focaccia Bread, etc.), Fresh Fruit/Vegetables may not be used as toppings/fillings, Cream/Custard Pies, Pumpkin Pie/Rolls, Cream filled Pastries, Meringue, Mousse, Ganache, Curd, Cheesecake, Fudge, “No Bake” Cookies, Soft Caramels/Toffee, Potato Candy, Chocolate “Easter” Eggs, Chocolate Covered Fruit. Buttercreams/Cream cheese/Royal Icings made with PH ingredients (butter, milk, eggs, etc.) are not allowed unless the product has been tested by a certified lab to be NPH or a Standardized Recipe from a qualified source is used.