

Town of North Reading Board of Health

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North Reading Bake Sale Guidance and Recommendations

No "Temporary Food Permit" is required for a non-profit organization operating for religious, charitable or educational purposes and selling baked goods that don't require hot or cold holding. Examples of allowable foods include:

• Cookies, brownies, muffins, doughnuts, fudge, fruit pies, cake, bread, scones, candy, etc.

The North Reading Health Department and the food code prohibit foods that require hot or cold holding. Foods including items such as:

Home canned foods, custard products, cream filled desserts, Meringue pies, whipped cream, cream cheese, pumpkin pies and cheesecakes.

- Refrigerated, frozen items or home canned foods (excluding jams or jellies)
- Baked items containing nuts or nut products are not recommended due to the dangers of serious allergic reaction.

The following items are required:

- Registration with the Health Department; registration shall be in written or email form; include a listing of baked goods to be donated or obtained and sold at the event, the name of the non-profit organization, the contact information of the person in charge.
- A sign or placard stating "Please be advised that this event is exempt from Health Department Inspections" shall be posted on the Bake Sale table or vendor space. (see back side of this page)

Special handling and other recommendations:

- All baked items are recommended to be packaged. (Acceptable packaging includes food grade plastic wraps, bags, foils, or paper plates. When possible food should be pre-wrapped in qualities in which they will be sold.)
- All baked items are clearly marked with the common name and the ingredients.

Display recommendations and conditions:

- All baked food related items shall be stored off the ground.
- Bare hands shall not be used to serve foods. Single use disposable plastic (non-latex) gloves should be utilized at all times.
- No self-service of baked goods should be allowed.
- Whenever possible, all baked food samples should be cut and individually wrapped.
- Baked foods shall be protected from the environment and consumer contamination during transportation and display.

Physical and Sanitary Facilities:

- Restrooms and hand washing facilities shall be available nearby for the vendors use.
- If handwashing facilities are not available, the applicant shall create a temporary hand washing station.
- If portable restrooms are provided, a handwashing station must be available.

If you have any questions, please feel free to contact the Health Department at 978-357-5242.