

Bake Sale and Labeling Requirements

According to COMAR 10.15.03.02, A bake sale is defined as a place where only *non-potentially hazardous baked goods and candies* are sold in conjunction with a fundraising event. Bake sale items are produced or packaged in a private home kitchen.

Potentially hazardous foods are prohibited. This includes but is not limited to: cream-filled products, custard-filled products, meringues, fudge, cream cheese products, other fillings or toppings that are potentially hazardous, pumpkin pie, sweet potato pie, pecan pie, et cetera.

All non-potentially hazardous foods produced must be pre-packaged and labeled according to Code of Maryland Regulations for Food Service Facilities 10.15.03 as listed below:

1. The name and address of the organization holding the bake sale. *It is the responsibility of the event coordinator to maintain a list of the bakers' names, addresses, and the item(s) they baked.*
2. The name of the baked good.
3. A list of ingredients in the baked goods.
4. Allergen information. (Does this product contain wheat, peanuts, tree nuts, milk, eggs, soy?)
 - Some chocolate may contain soy. Check chocolate labels carefully.