IS A PERMIT NEEDED FOR A BAKE SALE AS A FUNDRAISER?
No, you do not need a permit for occasional bake sales as fundraisers.

WHAT TYPE OF ITEMS CAN BE SOLD?
Baked goods, such as, but not limited to, breads, cookies, cakes, 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?
Pumpkin, sweet potato, custard or cream pies and pastries, cheesecake, meringues or other potentially hazardous fillings or toppings.

HOW SHOULD THE BAKED GOODS BE DISPLAYED?
Individually pre-wrap them (plastic wrap, plastic bags, etc.). No open foods on the tables; everything must be packaged.

DO THE ITEMS NEED TO BE LABELED, AND IF SO, WHAT SHOULD BE ON THE LABELS?
Yes, the items should be labeled. We RECOMMEND that the following information be found on each individually packaged item: 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. You also need to add the following phrase: “This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.” An example of our RECOMMENDED labeling can be seen on the right.

The MINIMUM REQUIREMENT for occasional, non for profit bake sales is that a list of each baker’s contact information and food product names are maintained for each event, the common name is labeled on each item and that a placard be displayed with the following phrase: "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."