

In New Jersey, there is an exemption in the food sanitation regulation that allows the sale of food items in a bake sale without obtaining a permit from the local health department.

The items offered for sale may be prepared for sale at kitchen in a private home, providing that the consumer is made aware by the posting of a sign at the bake sale table. Also, only foods that are not potentially hazardous may be sold.

Bake Sale Requirements

- 1. There are a variety of home-baked goods that can be sold, including cookies, cupcakes, cakes, bars, and breads. However, the following list of items cannot be sold, because they are potentially hazardous:
 - a. Custard-filled items (including éclairs, cream puffs, cupcakes, muffins or doughnuts)
 - b. Egg based or custard pies (including, but not limited to pumpkin, meringue, custard pie, cheesecakes)
 - c. Cream or cream based products (whipped cream or cream cheese frosting).
 - d. Any food that must be kept hot or cold prior to sale.
- 2. Items that were purchased from a store and then resold during a bake sale would fall under the category of a "Retail food establishment" and will require a permit from Union Township. (N.J.A.C. 8:24-1.5)
- 3. Sanitary conditions must be maintained at all times.
 - a. The table must be kept clean.
 - b. Food must not ever be touched or served with bare hands. There are two acceptable serving methods:
 - i. Each serving of food can be individually wrapped in plastic, foil, or waxed paper, or placed in sealed plastic bags, prior to the sale. OR
 - ii. The food is placed on trays and covered with plastic or foil AND deli tissue, spatulas, tongs, or single-use gloves are used to serve the items.
- 4. Keep a list of the name, address, and phone number of each person who prepared an item for the event along with what they prepared.
- 5. All baked goods should be labeled with product names and a list of ingredients. This is will help protect individuals with food allergies or sensitivities. The label can be on the individual item, a sign positioned near to the item or as a recipe that is available to the consumer.
- 6. The sales table must have a poster/placard reading:

Notice to Consumers

Food for sale at this function was not prepared in a kitchen subject to regulation and inspection by the Health Authority.



Notice to Consumers

Food for sale at this bake sale was not prepared in a kitchen subject to regulation and inspection by the Health Authority.