

# Food Preparation

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## **Guidance for home-made or shop brought cake or biscuit stalls sales**

The following only applies to those cakes or biscuits made at home

Buy your ingredients from a reputable supplier and make sure they are all well within their best before or use by dates.

- Always wash your hands before preparing food.
- Make sure that surfaces, bowls, utensils, and any other equipment is clean and sanitised
- Don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- Keep cheesecakes and any cakes or desserts containing cream in the fridge
- Store cakes/biscuits in a clean, sealable container, away from raw foods, especially raw meat, and possible sources of allergies such as nuts
- Try to make the food as close to the event as possible, ideally no later than the day before the sale

## **The following applies to all cakes and biscuit sales before they arrive on site**

1. All items should have a clear list of ingredients available to view.

a. If they are made at home you should record each ingredient and type them up on a sheet to be clearly displayed by each item on the day.

b. If you have shop brought items you should retain the packaging to display the ingredients next to each item on the day. We do not recommend you type up a copy of a list of shop brought ingredients as you may inadvertently miss one out.

## **The following applies to all cake or biscuit stalls during the sale**

1. Transport cakes in a clean, sealable container

2. Wash their hands as frequently as possible. Try to have someone separate from the serving of the cakes/biscuits to just handle money transactions as this is the primary source of contamination

3. Do not sell or bring cheesecake and any cakes or desserts containing cream unless you will be storing them in a fridge/chiller

4. When handling cakes use tongs or a cake slice instead of your hands

5. If you have items for sale with nuts in as an ingredient or are selling items as gluten free ensure you use separate tongues or a cake slice to serve those items. Do not mix them up! This also applies to any other items you are promoting as being free of a specific allergen.