

FUNDRAISING WITH A CAKE SALE?

YUM!

Here are some sweet tips to help you keep it safe & legal

Anyone baking and selling cakes and snacks on a fundraising stall must comply with the following guidelines. This guidance comes from the Food Standards Agency and is designed to protect you and the people buying your snacks.

Please read the tips carefully, and ensure that everyone cooking and baking adheres to them fully.

Don't hesitate to ask if you have any questions!

Contact Elena or Sarah
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**Awyr Las
Blue Sky**

Elusen GIG Gogledd Cymru
The North Wales NHS Charity





Cake Sale Safety Tips

You can serve home-made cakes at community events. They should be safe to eat, as long as the people who make them follow good food hygiene advice and the cakes are stored and transported safely.

Making and transporting cakes

When you make a cake at home:

- Use recipes from reputable sources
- Always wash your hands before preparing food
- Make sure that surfaces, bowls, utensils, and any other equipment are clean
- 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 fresh cream in the fridge
- Store cakes in a clean, sealable container, away from raw foods



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On the day, when you bring in cakes from home or run the stall, you should:

- Transport cakes in a clean, sealable container
- Make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than four hours
- When handling cakes use tongs or a cake slice

Storing cakes

You can keep cakes and baked goods with high sugar content in:

- Airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- The fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream, added after baking, should not be left at room temperature but must be stored chilled (in the fridge) and eaten within the shelf-life of the added product.

There are some types of icing such as ganache and buttercream that can be kept outside the fridge but it's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.



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Allergen information

Occasional charity cake sales do not require Awyr Las to be registered as a food business. Because of this, you aren't required to provide information for consumers about allergens present in the food on your stall. However, the FSA recommends that you do so as best practice. If you have not made the snacks - and have not been given a list by the person who did make them - do not guess if someone asks you about the ingredients.

The label below lists the 14 most common allergens. If you choose to list the allergens in your cakes, make sure the person baking accurately completes an allergen label for each cake that they make. You may also choose to display the poster advising people with allergies or intolerances to speak with you before buying a cake.

 Celery <input type="checkbox"/>	 Cereals containing gluten <input type="checkbox"/>	 Crustaceans <input type="checkbox"/>	 Eggs <input type="checkbox"/>	 Fish <input type="checkbox"/>
 Lupin <input type="checkbox"/>	 Milk <input type="checkbox"/>	 Molluscs <input type="checkbox"/>	 Mustard <input type="checkbox"/>	 Nuts <input type="checkbox"/>
 Peanuts <input type="checkbox"/>	 Sesame seeds <input type="checkbox"/>	 Soya <input type="checkbox"/>	 Sulphur dioxide <input type="checkbox"/>	TICK THE ALLERGENS WHICH ARE IN THE DISH <input checked="" type="checkbox"/>



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FOOD ALLERGIES & INTOLERANCES

These cakes and treats have been lovingly baked for you to enjoy. By purchasing and/or consuming our products you are agreeing to hold Awyr Las Charity, its volunteers, founders and all of its affiliates or subordinates completely blameless and unaccountable for any reactions, illness or other medical or emotional consequences that may occur from your consumption or contact with the aforementioned products.