

Guidelines for Sitka Farmers Market Baked Good Vendors

Follow these guidelines to be sure the products you bake are safe and wholesome for your customers.

You may prepare only non-hazardous baked goods such as cookies, fruit pies, breads, muffins, etc. You may only fix enough for one day's market. You may not prepare any custard or cream-filled baked, deep fried or meat or cheese filled baked goods. If you want to fix other foods, or make baked goods ahead of time, or make potentially hazardous foods such as custard pies, you will need to get a food processing permit and work out of an approved kitchen.



Prior

- 1) Complete the Alaska Food Worker Training available at www.dec.state.ak.us/eh/fss/training/training.html. Submit a Home Baker's Application to the Farmers Market Coordinator.

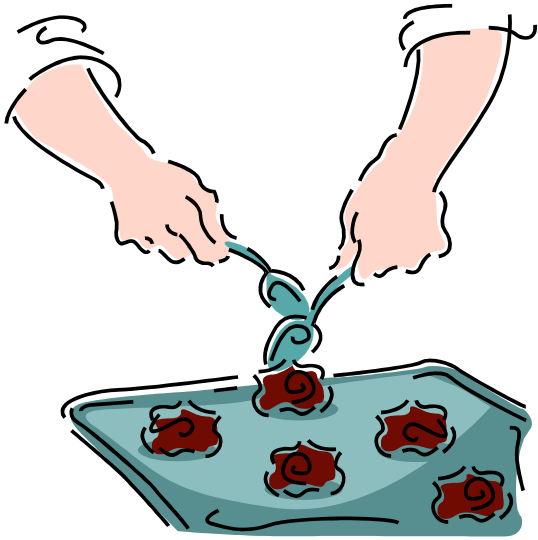
Preparation

- 1) Before you begin, **wash your hands thoroughly** with soap and warm water. If you do anything that will contaminate your hands, such as coughing, blowing your nose, eating, handling garbage, or using the toilet, wash your hands again.
- 2) Before you begin, **clean and sanitize all work surfaces** using first detergent, then a 100 PPM bleach solution (1/2 tsp. bleach per quart of water). (Note: more is not better—too much bleach can leave a toxic residue!). Pay special attention to cutting boards, a common source of cross-contamination.
- 3) Before you begin, be sure all **chemicals** and **cleaning compounds** are out of the area or **safely stored** in a cupboard.



- 4) **Do not allow small children or pets** in the kitchen. While you're preparing these baked goods, you and anyone working with you should be the only ones in the kitchen.
- 5) Do your baking at a time when **no other activity** is going on in your kitchen. Baking when you're

preparing a meal, doing laundry, or dishwashing increases the likelihood of cross-contamination.



- 6) Keep all **perishable ingredients** such as milk and eggs **refrigerated** until use. Bacteria grow quickly in these foods at room temperature.

Service and Sale

- 1) **Individually wrap** all products to protect them from possible contamination during transportation, storage, or display.
 - 2) Use **tongs** or **disposable gloves** to keep from handling baked goods while you're wrapping.
- 3) In order for people with food allergies to know what is in your baked goods and to be able to trace the products to the individual home baker in case of problems or possible foodborne illness, each individually wrapped product must contain a label with the following information:
- A) The common name of the product
 - B) List of ingredients (in order of predominance-most to least)
 - C) Name of home baker and their community with zip code

Sample only:

SNICKER DOODLES

Ingredients: Flour, sugar, eggs, butter and spices

Home Baked by Jane Doe, Anywhere AK 00000

- 4) Fill out the **Baker's Inventory** each day you bring baked goods to the Market, and give it to the Market manager.

