



Food Safety Policy for Community Cakes Bakers

A big **Thank You** for volunteering to become a baker for
Community Cakes!

Handling food can be a risky business, and we need to make sure we are doing everything possible to make sure the cakes we are giving are safe!

Here are food safety standards to follow. But when in doubt don't be afraid to ask!

Do's & Don'ts

1. No Nuts

Refrain from using nuts unless requested by recipient.

**We cannot guarantee our cakes do not contain "traces of nuts"*

2. Ingredients

Check that your ingredients are good quality, within the "use by" dates, and packages are intact.

Keep raw and cooked foods separate

Don't use chilled food that is too warm (above 40 degrees)

If in doubt, don't risk it!

3. **Storage**

Keep all ingredients away from pets, pests & bacteria.

Store perishables such as milk, eggs etc. at 40 degrees or below in your refrigerator.

Don't use food that may be contaminated!

4. **Preparing Cakes**

Always wash your hands!!

Keep everything clean!

Keep all cakes away from debris.

If you're ill please let us know and we will pass the cake onto another Baker. Call Kathy @ 450-3672 or email Kathy at

communitycakesboise@gmail.com

REMEMBER...

Food safety is your responsibility

Every cake delivered must have a baker card.

If you need baker cards contact Hadley at 577-8497

Thank you for all you do!!

Useful information can be found at the link below.

Please go to the link and read more about food safety.

<http://bit.ly/17OvCgb>