



Further advice about all environmental health matters is available on our website or by contacting your local environmental health officer.

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This leaflet is not intended as an authoritative interpretation of the law but we hope you find it helpful in planning your activities

Remember, we are here to help so please contact us if you would like further advice!



Fenland District Council

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Advice about food sold at charity events

**Food advice when making cakes, biscuits, jams etc
to sell at fund raising and charity events**



Fenland District Council

Environmental Health - We are here to help

This leaflet gives advice for those producing and selling foods such as cakes, biscuits and jams. These items are referred to as 'low risk foods'.

A leaflet is also available covering the production and sale of food such as ready to eat cooked foods, dairy products, soup and rice. These are usually referred to as 'high risk foods'.

Food sales at Charity Events

Charity events are a good way of raising funds or providing social activities for those in need and vulnerable groups, but concerns about food poisoning might discourage some voluntary, charitable and other providers. However, by taking some simple steps, events which are both safe and enjoyable, can be held.

Cakes for Charity Events

Cake stalls and party cakes are always popular, and shop bought cakes and mince pies should be entirely safe if purchased from a reputable supplier. Home-made cakes should also be safe, as long as whoever makes them observes good food hygiene and the cakes are stored and transported safely.

Frequently Asked Questions and Answers

These are the Frequently Asked Questions that Environmental Health are asked by volunteers and charity groups that want to provide food in a village hall, markets or other community settings.

Q. I'm making food for lots of people at a fundraising event. What general advice can you give me?

- A. When you are making food for large numbers of people, it is important to keep food safe. Here are some general practical tips:
- Buy ingredients from a reputable supplier, preferably just before you need them, and make sure that they are well within their "use by" and "best before" dates.
 - Keep it simple – mistakes are more likely when you are trying to do too much.
 - Always wash hands before preparing food and whilst preparing food as needed e.g. after visiting the toilet, handling raw eggs etc.
 - Make sure that surfaces, bowls, utensils, etc. are clean and disinfected before use.
 - Protect the ingredients and the finished cakes from contamination from other foods, particularly foods that could contain nuts (if making things with nuts, it is a good idea to make these last so that other foods are less likely to be contaminated).
 - 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 or butter icing in the fridge until needed, and make sure they are only stored for a few days at most before being eaten.
- Store cakes in a clean, sealable container, away from raw foods, especially raw meat.
- It's a good idea to label the cakes with the name of the person who made them, the date they were made and a list of ingredients. This is particularly important for cakes and other products containing nuts or where there are other dietary requirements, such as gluten free recipes.

Q. How should I transport my cakes?

- A. Transport cakes in clean, sealable containers, and keep unwrapped cakes covered - particularly when being sold or served outdoors.

Q. Are there any special requirements for cakes containing dairy products?

- A. Yes cakes containing dairy products, such as cheesecakes and any cakes or desserts containing cream or butter icing should be kept in the fridge and cool for as long as possible and put on display for the shortest time possible. Cool boxes and ice boxes are useful for storing such items out of the home.

Q. Do I need a food hygiene training certificate?

- A. No. Food hygiene training certificates are not a legal requirement. If you are selling or handling food at a charity event, you need to do so safely but a qualification is not essential. However formal food hygiene training is recommended when catering is proposed. Environmental Health can provide formal food hygiene training; also there are many food hygiene trainers that can be found in business directories.

Whether you have formal food hygiene training or not you should follow these simple rules.

- Avoid directly handling cakes – sell individually wrapped cakes, or use tongs or a cake slice to serve cakes.
- Have some means of washing hands and equipment (if used) - either a nearby sink or wash hand basin, or some bowls, soap, towel and some kind of water supply (e.g. flasks of hot water)
- Serving plates and forks/spoons are a good idea, especially for cheesecakes and any cakes or desserts containing cream or butter icing.

Sources of information and advice are as follows

- The Environmental Health service here at Fenland District Council can offer information and advice. Our contact details can be found overleaf.
- The Food Standards Agency website at www.food.gov.uk and search for 'charity groups'