



**REQUEST FOR BAKE SALE WAIVER
NON-PROFIT ORGANIZATION TEMPORARY FOOD SERVICE ESTABLISHMENT**

PLEASE COMPLETE THIS FORM AND RETURN IT TO YOUR SANITARIAN'S OFFICE AT LEAST TWO (2) WEEKS BEFORE YOUR EVENT OR FUNCTION.

GENERAL INFORMATION

Organization Name _____
Contact Name _____ Phone _____
Mailing Address _____ Zip _____
Event Name _____
Location Address _____
Date(s) _____

I certify that the above named organization is non-profit qualifies as a tax-exempt organization under 26 U.S.C. 501 and agrees to comply with the following conditions to qualify for waiver:

- A. Vendors register with the health department as required by law, and;
- B. Events are no more three (3) days long, and;
- C. Vendors maintain a list of home bakers and items they donate to the event, and;
- D. Vendors allow no participation of persons with any communicable disease transmissible by food, and;
- E. Vendors distribute handouts provided by the health department to all home bakers before food preparation and on-site food handlers, and;
- F. Vendors prohibit direct hand to food contact to ready-to-eat foods, and;
- G. Vendors limit the type of homemade food sold or offered to the following:

Candies	Cookies	Cakes, cupcakes	Breads	Fruit pies
Popcorn	Coffee, Tea	Juices	Pop	Preserves (50-50-103)

Our bake sale will include only the circled items above.

Signature _____ Date _____

Approval for this event given on ____/____/____ by _____
(Date) (Sanitarian)

LIST THE DATE, NAME, AND PLACE OF THE EVENTS YOU WILL WORK. MORE THAN 13 EVENTS/DATES REQUIRES YOUR GROUP TO LICENSE WITH THE STATE OF MONTANA.

	DATE	PLACE	EVENT
1.	_____	_____	_____
2.	_____	_____	_____
3.	_____	_____	_____
4.	_____	_____	_____
5.	_____	_____	_____
6.	_____	_____	_____
7.	_____	_____	_____
8.	_____	_____	_____
9.	_____	_____	_____
10.	_____	_____	_____
11.	_____	_____	_____
12.	_____	_____	_____
13.	_____	_____	_____

ESSENTIAL INFORMATION FOR HOME BAKERS

Homemade foods sold or offered at Bake Sales are limited to the following:

Candies, Cookies, Cakes, Cupcakes, Breads, Fruit Pies, Fruit Preserves, Popcorn, Coffee, Tea, Juice and Fruit Drinks and Pop

**PLEASE NOTE THE FOLLOWING ITEMS WHICH ARE NOT ALLOWED
*CREAM, WHIPPED CREAM, CUSTARD OR MERINGUE FILLINGS OR TOPPINGS,
(i.e., PUMPKIN PIES, BANANA CREAM PIES, CHOCOLATE CREAM PIES).
FROSTINGS MADE WITH UNCOOKED EGGS ARE ALSO PROHIBITED.***

SAFE FOOD HANDLING

1. Use only ingredients which are wholesome, free of spoilage and come from licensed sources (stores).
2. Keep eggs and dairy ingredients refrigerated until use.
3. Clean and sanitize food preparation surfaces, utensils and equipment before beginning work. (A sanitizing solution of 1 tablespoon bleach to 1 gallon of water may be used).
4. Do not prepare or serve food when ill with respiratory illnesses, infected wounds, boils, diarrhea or gastrointestinal illness.
5. Maintain good personal hygiene by observing the following:
 - Wash hands thoroughly with soap and running water. Dry hands with paper towel. Repeat hand washing upon returning to the kitchen after using the toilet, smoking, eating or handling raw meat products.
 - Wear effective hair restraints to keep loose hair from falling into food.
 - Do not smoke or eat in the food preparation area during food preparation.
6. Use and store all toxic chemicals, cleaners, insect sprays, etc., in a way which will not contaminate the food preparation area or food contact surfaces.
7. Limit non-essential person traffic in the food preparation area during food preparation.
8. Do not allow any pets and limit pests in the food preparation area during food preparation.
9. Use gloves or utensils to handle goods after baking and to handle ice.
10. Whenever possible, wrap baked goods in individual servings for sale to the public.

FOR ADDITIONAL INFORMATION CONTACT YOUR

