

# Cake Sales

**Thank you for your interest in holding a cake sale for Mid & South Essex Hospitals Charity**

To ensure the safety of your customers and to protect the reputation of the charity, we politely ask you to adhere to the following guidelines when hosting a cake sale. Please note, all fundraising activity must be approved prior to planning stage. Please contact us for more information or visit:  
[www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events](http://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events)



## 01 Cleaning

- Wash your hands with warm water before preparing food
- Clean surfaces with hot water or anti-bacterial spray before and after use
- Ensure that bowls, utensils, and all other equipment are clean before you start
- Thoroughly wash all fruits and vegetables before using them.

## 02 Cooking

- Use a good recipe that you know well
- Don't use raw eggs in anything that won't be thoroughly cooked, such as icing
- Ensure the cake is cooked all the way through
- Ensure all products used are in date and will be so on the date of sale

## 03 Chilling

- Any cakes or desserts containing fresh cream should be kept in a fridge and not left at room temperature.
- If cakes or desserts containing fresh cream need to be left out of the fridge for sale, take them out at the last possible moment, and keep them out for ideally no longer than 4 hours

## 04 Cross contamination

- Transport and store cakes in a clean, sealable container
- Have separate utensils for cooked and uncooked items when serving
- When handling cakes use tongs or a cake slice or disposable gloves

## 05 Allergies

- Please do not use any peanuts, nuts or sesame seeds in your bakes
- Any cakes purchased from shops should stay in the original packaging
- Clearly label all cakes with allergen information



**For more info:**

**Mid and South Essex  
Hospitals Charity**

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