

## Home-made produce at Events

Q What restrictions apply to home-made cakes– is it true they are banned?

No, they are not banned. Unless you are selling fresh cream cakes this is considered a low risk activity. Home-made cakes are generally safe to eat as long as people making them observe good food hygiene, and store and transport the cakes safely.

Cake-makers should follow simple basic rules:

- Always wash your hands before preparing food.
- Make sure that surfaces, bowls, utensils, etc are clean.
- Don't use raw eggs in anything that won't be thoroughly cooked
- Keep cheesecakes and cakes or desserts containing cream or butter icing in the fridge.
- Store cooled cakes in clean containers, away from raw foods, especially raw meat.

On the day of the event:

- Transport cakes in a clean, securely closed container.
- Make sure that cheesecakes and any cakes or desserts containing cream or butter icing are outside the fridge for the shortest time possible.
- Keep cakes covered whilst on display.
- Use tongs or a cake slice to avoid handling cakes.

Q Does home-made food need to be labelled?

The Food Labelling Regulations 1996 do not apply to food that isn't prepared as part of a business. So, unless you regularly sell packaged food for charity, that sold at occasional events such as the carnival and school fairs does not need to be labelled. However, whilst not a legal requirement, it is good practice and helpful to label home-made produce with the ingredients in weight descending order.

In particular, you could state whether butter, or eggs, nuts or other allergens have been used. If you do this, the list of ingredients must be accurate and not misleading in any way e.g. butter must not be listed if margarine is used. If unsure, contact us, or your local environmental health department for advice.

Do not give samples foods containing known allergens to young children without asking permission of an accompanying adult.

Q What about home-made jam and chutney?

As above, general hygiene rules should be applied and sterile containers and covers used. The amount of sugar and/or acid used in these products is generally sufficient to deal with any bugs. If you've purposely used little or no sugar you'll no doubt label it to this effect and 'store in the fridge after opening.' That said, the greatest problem may be in attempting to open the jar – which is where a small child often comes in useful!