

## Cake stalls

### Before the event

#### Notify local council

Have you notified your council about your cake stall? Council will advise you about your responsibilities under the *Food Act 1984*.

#### Site details

- Ask the event organisers or site owners:
  - whether water at the site is safe to drink
  - where and how your cakes, biscuits or slices will be stored.
- Make sure there is somewhere for food handlers to wash their hands, otherwise have suitable hand sanitisers available.

#### Preparing food

- Make sure all volunteers know how to handle food safely (access the dofoodsafely program — *details below*).
- Ensure all cakes are packaged, or placed in clean containers with close fitting lids.
- Label cakes with the list of ingredients used to make them.

#### Transport

- Ensure the cakes are packaged or covered and transported in clean containers.

#### Record

- In case of any enquiries following the event, keep a record of who made the cakes, or where they were purchased.

### At the event

#### Storage

- Store cakes and packaging supplies in safe and clean conditions.
- Do not use damaged packaging, and throw away any cakes in damaged packaging.



#### Hygiene

- Keep hands clean.
- Use only clean, dry cutting boards, equipment and utensils.
- Use tongs or other utensils to serve cakes.

#### Display

- Cover cakes to protect them from insects and dust.

#### Allergies and intolerances

Make sure cakes containing ingredients that can cause reactions are identifiable. You should be able to provide accurate information about ingredients to customers at the event.

Foods that commonly cause reactions include:

- eggs and egg products
- gluten (especially wheat-based flours)
- milk and milk products
- peanuts and peanut products
- other nut and nut products
- sesame seeds and sesame seed products
- soy beans and soy bean products.

### Find out more about food safety

#### Local council Health Unit

[www.dvc.vic.gov.au](http://www.dvc.vic.gov.au)

#### Department of Health

[www.health.vic.gov.au/foodsafety](http://www.health.vic.gov.au/foodsafety)

**email:** [foodsafety@health.vic.gov.au](mailto:foodsafety@health.vic.gov.au)

**phone:** 1300 364 352

**dofoodsafely** — is a free online learning program for food handlers  
<http://dofoodsafely.health.vic.gov.au>