



Food for Fundraising

The following advice is taken from the Food Standards Agency website

I run a small club and we serve tea, cakes and biscuits to members. Do we need to follow food hygiene regulations?

If you run a club, or similar small group, and provide food to members at meetings or other events, then you might have to comply with food safety and hygiene legislation. This is still the case if you don't make a profit from the refreshments.

There isn't a straightforward answer to which clubs are covered by the regulations and which aren't, because this depends on the individual circumstances. If you serve refreshments to a few friends at home, then the regulations probably wouldn't apply, because food prepared at home for domestic purposes is exempt.

If, for example, your club is more formally organised, then food safety and hygiene legislation might apply to you. Local authorities are in the best position to decide whether the legislation applies to clubs, according to individual circumstances.

You might also need to register with your local authority if you meet frequently and provide food at the meetings. One-off or annual events are unlikely to require registration or be covered by food hygiene regulations. But you must make sure the food you supply is safe to eat.

To find out more about what regulations apply to your situation, contact the environmental health department at your local authority.

Whether or not the regulations apply to your club, you should always follow good hygiene when preparing food for yourself or other people. For example, you should do the following things:

- Always wash your hands before preparing food.
- Keep ready-to-eat foods, such as cakes and biscuits, away from raw food, especially raw meat.
- Keep cakes and desserts in the fridge if they contain fresh cream or butter-cream icing. Don't leave them out at room temperature.
- Use clean tongs or a cake slice to serve cakes.

The parent-staff association at my children's school would like to have a stall selling home-made cakes at the school fair. But some people are concerned about hygiene. Is this kind of stall OK?

Home-made cakes should be safe to eat, as long as the people who make them observe good food hygiene, and the cakes are stored and transported safely.

At home, people making cakes should follow these tips:

- 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, such as icing or mousse.
- Keep cheesecakes and any cakes or desserts containing cream or butter icing in the fridge.
- Store cakes in a clean, sealable container, away from raw foods, especially raw meat.

On the day, people bringing in cakes from home or running the stall should follow these tips:

- Transport cakes in a clean, sealable container.
- Make sure that cheesecakes and any cakes or desserts containing cream or butter icing are out of the fridge for the shortest time possible.
- Avoid handling cakes. Use tongs or a cake slice instead.

If you would like more advice, contact the environmental health service at your local authority.