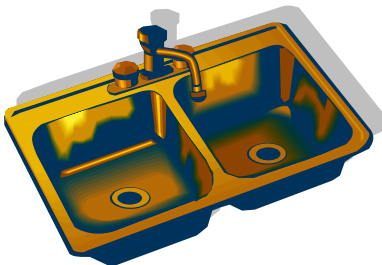


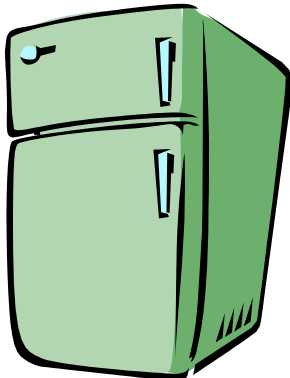
## Fact Sheet - Food Hygiene and Labelling Advice for Home Cake Makers

Baking homemade cakes and cupcakes is very popular. To help ensure that your products are safe and in compliance with the law this brief guidance sheet has been put together. It sets out the 'dos and don'ts' of making, storing and transporting your produce.

- Your worktops and cutting boards must be in good condition and kept clean. If necessary you should be able to disinfect them.
- There must be a sink, with hot and cold running water, available for washing equipment and foodstuffs.



- In addition to the washing up sink you must have somewhere nearby to wash your hands. This will need hot water, antibacterial soap and a towel. It also needs to be separate from the washing up sink – usually the basin in a downstairs cloakroom is fine.
- Frequent hand washing is key to good food hygiene. Always wash hands before you start preparing food and after visiting the toilet, handling raw eggs, etc.
- Buy your ingredients from a reputable supplier, preferably just before you need them. Make sure that they are well within their "use by" and "best before" dates.
- Make sure that you protect ingredients and finished cakes from contamination from other foods, such as those that could contain nuts. If you are making cakes that contain nuts it is a good idea to make these last so that other foods are less likely to be contaminated. 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 in the fridge until they are needed. These will have a very short shelf life so make sure they are stored for a few days (at most) before being eaten.
- Store and transport your cakes in a clean and sealable container. Keep them away from raw foods, especially raw meat. Keep unwrapped cakes covered and handle minimally and preferably use tongs.

- You need to consider whether or not your cakes need labelling. If the cakes you make are sold directly by you from your premise or a market stall then they don't have to be labelled. However you should still be aware of the ingredients you have used. Under the new Food Information Regulations 2013 you will be required to provide information on any allergens the cake contains i.e. milk, eggs, nuts etc.



- If you are not selling your cakes directly then you will need to comply fully with the current *Food Labelling Regulations 1996*. More information can be found at the Trading Standards web site. Click on the button to find out more.



- Give consideration to undertaking food hygiene training. It is recommended that food handlers undertake a Level 2 food hygiene course. Shropshire Council County Training offer regular courses and can be contacted on 0345 6789023 or [countytraining@shropshire.gov.uk](mailto:countytraining@shropshire.gov.uk).



- You need to write down the controls that you have in place and the checks that you carry out to ensure that the food you make is safe. The use of the Food Standard Agency's 'Safer Food Better Business' pack is by far the easiest way of doing this. Click the button to go to the Food Standards Agency, where you can download the pack:



- All food businesses operating in Shropshire need to be registered with Shropshire Council 28 days before they start to trade. To register online click the button.

