

## Safety guidance for food stands and bake sales in 2021

Although the US FDA, USDA, and US CDC have all recently reaffirmed that there is no evidence of COVID transmission from food or food packaging/utensils, people operating food stands and bake sales still need to utilize practices to mitigate COVID transmission (and ensure food safety, as always) in their planning for such events.

The best practices listed below are **recommendations only** for COVID safety. It is important to note that local governments retain the authority to impose more restrictive orders or provisions related to COVID. Therefore always **check with your local government frequently to ensure you are using the most recent COVID-related rules and regulations for your area.**

Best practices for COVID mitigation:

- maintain at least six feet of distance between individuals, either customers or workers, as much as possible. People from different households should only have infrequent or incidental moments of closer proximity than six feet.
- workers and customers should be strongly encouraged to wear cloth face coverings, if it is not already required by your organization or your local authorities.
- ensure that all workers wash hands often with soap and warm water for at least 20 seconds, especially after using the restroom, before eating, and after blowing your nose, coughing or sneezing. Wearing gloves after washing hands would provide an additional layer of protection
- clean and disinfect frequently touched surfaces throughout the day.

KDA has provided more information on COVID mitigation measures specifically for farmers markets here: <https://fromthelandofkansas.com/page/farmers-market-resources> These good practices can also be utilized by any entity selling food.

Kansas State University Research and Extension has a fact sheet with information on the food safety aspects of exempt food vendors (such as food stands being operated as a fundraiser), which should always be utilized: <https://bookstore.ksre.ksu.edu/pubs/MF3472.pdf> and on the food safety aspects of bake sales: [www.bookstore.ksre.k-state.edu/pubs/MF3382.pdf](http://www.bookstore.ksre.k-state.edu/pubs/MF3382.pdf)

Note that food sellers should always ensure that they use safe handling and hygiene practices to ensure the safety of the food products sold. Please also note that sellers should always ensure that any ingredients used to prepare food are from safe sources, such as using inspected (NOT custom-exempt) meat, milk from a licensed producer, and ingredients from reputable suppliers.

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