

# Home Baking Food Hygiene Guidance



Renfrewshire  
Council



Your kitchen at home is not really suitable for food preparation other than for home consumption. If you use your kitchen to make cakes for functions, fetes, coffee mornings or other voluntary work then please follow this guidance.

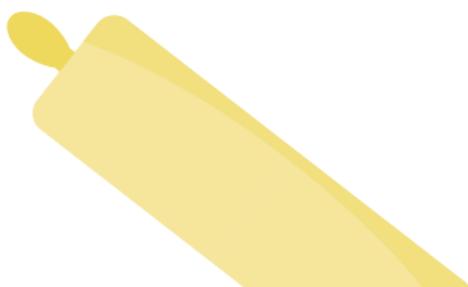


## Before you start

- High risk foods containing cream, lightly cooked eggs etc. should not be made at home other than for household use.
- Ensure the kitchen is being used only for food preparation at the time – no laundering for example.
- Wash your hands thoroughly before preparing any foods.
- Wear a clean apron or overall during food preparation.
- Ensure all work tops, surfaces and cooking utensils are clean and in good condition.
- Keep pets and children out of the kitchen during food preparation.

## Ingredients

- Buy ingredients e.g. flour, sugar, eggs from reputable suppliers, check the date codes, and make sure the packets are intact.
- Store dry goods in clean, sealed containers.
- Sieve flour and other dry ingredients where possible to minimize the risk of contamination.
- Make sure ingredients which should be stored in the fridge are stored at 5°C or below. Buy a fridge thermometer and check this temperature regularly.



## Cleaning

- Immediately before use, work tops should be cleaned with a suitable disinfectant to get rid of bacteria.
- Keep cleaning chemicals away from the food preparation area to prevent contamination.

## Storage

- To prevent mould, make sure that cakes are thoroughly cooled down before placing them into a clean, sealed containers or wrapping.
- Store cakes in a clean sealed container, and keep separate from raw foods.
- Only food grade wrapping material should be used. e.g clingfilm, freezer bags.
- Foods should be transported to the venue in clean sealed containers.
- Ensure that the cakes are kept well away from raw foods at all times.



## Serving

- Unwrapped cakes must be protected from any risk of contamination at the service/display stage.
- Wash your hands thoroughly before serving items.
- Avoid handling foods – use tongs or a cake slice to serve unwrapped cakes.
- It is recommended that wrapped cakes are consumed as soon as possible – within 24hrs.

Remember if you cannot prepare foods at home safely then don't do it at all!



For further information contact:

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