

Alani Bakery LLC Terms and Conditions

Orders may be placed by contacting me directly through the [Order Now](#) form, emailing taysia@alanibakery.com, calling or texting (208)-500-8193, or messaging my social media pages. Orders are taken on a first come, first served basis. Order due dates are not considered reserved until a deposit is made.

Once order details are discussed and an invoice is provided, a 50% deposit is due in order to reserve your pickup/delivery date and time. Venmo and Cashapp are preferred. We also take PayPal and all major credit cards. Should you have to cancel your order for any reason, this deposit is refundable up to two weeks before the pickup/delivery date, and nonrefundable thereafter. Any changes to order details may be made up to a week before the order due date. Some changes in details may be subject to price changes depending on the complexity of the design, as well as additional supplies or ingredients needed to accomplish the request. The remaining balance is due before or at time of pickup/delivery.

Most orders may be picked up for free at my home bakery located in Coeur d'Alene, ID. If free pickup is requested, Alani Bakery LLC is not liable for damages to the finished product after it is handed over to the customer. Some orders may require delivery due to size, complexity, and/or weather issues to ensure that the order arrives at your event in perfect condition. Occasionally, some orders may require assembly at your event venue. All orders qualify for free delivery within 5 miles, with a fee of \$0.75 per additional mile. Orders of \$200 or more are offered free delivery within 50 miles, with a fee of \$0.75 per additional mile.

All items made by Alani Bakery LLC are considered “shelf-stable,” meaning they can be left at room temperature for 3-5 days without compromising the quality of the item. Customers will receive cake care instructions with additional information regarding their specific product.

Alani Bakery LLC is a cottage food operation that complies with all cottage food rules and regulations as outlined through Panhandle Health Department and the state of Idaho. My home bakery is not subject to regulatory inspections by a state health inspector. This means that the items I produce are not required to be temperature controlled, and any item may come in contact with any allergen present in my home. When placing an order with me, customers are fully informed and aware of the possibility of the presence of and/or cross-contamination with allergens. Furthermore, the state of Idaho and Panhandle Health Department do not require a full list of ingredients labeled on any item; however, I am more than happy to send a full list of ingredients and possible allergens upon request. Please still note that these lists have not been evaluated by the FDA, and Alani Bakery LLC cannot be held liable for possible allergic reactions under the state cottage food laws.