

GUIDELINES FOR ON CAMPUS BAKE SALES

A bake sale is defined as fundraising through the sale of dry baked goods that will not spoil in the absence of refrigeration and are not potentially hazardous foods.

Permissible Practices

Hygiene and Food Handling:

- Individuals involved in baking, wrapping, or selling baked goods must
- Only food that can be safely stored at room temperature is permitted.
- All baked goods must be individually wrapped and labeled.
 - Include ingredient lists and nutritional information on labels when available.

Prohibited Practices

Restricted Food Items:

- Do not sell items with egg-based fillings, frostings, or toppings applied after baking (e.g., custard-filled pastries, meringue-topped pies, buttercream-frosted cakes).
- Food requiring refrigeration or heating is not permitted.
- Spoiled food, non-edible materials, or items that could cause harm to consumers are strictly prohibited.

Improper Handling:

Avoid handling food with bare hands; use gloves, tissues, bags, or utensils.

General Guidelines

Event Operations:

- It is recommended that at least **two individuals oversee the bake sale**—one to handle money and one to handle food.
- Ensure all contributors understand and follow food safety and allergy-awareness protocols.
- Maintain a record of all food items, including the contributor's name, contact details, and an ingredient list.

Cleanliness:

- Keep the bake sale area clean and free from debris.
- Event organizers are responsible for cleanup after the event.

