

Guidelines for Bake Sales

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.
- All food at a bake sale must be individually wrapped and labeled.
- Ingredients that are known to cause allergic reactions in some individuals must be clearly marked on the packaging. This includes nuts, nut oils, dairy, gluten flour, artificial sweeteners, etc. It is particularly important to review ingredients in pre-made mixes where trace or hidden ingredients may be present.
- Individuals conducting the baking, wrapping or sale of baked goods must thoroughly wash their hands before handling the food.
- It is recommended that at least two representatives are present throughout the bake sale; one to handle money and one to handle food.
- Clean dispensing utensils (tongs, napkins, etc.) must be used to serve food. Clean supplies like napkins and utensils must be provided to the consumer.
- Food must be displayed and stored off the floor and must be covered at all times.
- Food must be transported in a covered, dust-proof container.
- Food must be able to be stored safely at room temperature. Food that requires temperature regulations cannot be sold. No food which requires refrigeration or heating can be sold; including: custards, cream-filled pastries, éclairs, cream pies, cheesecakes, meringues, etc.
- Inclusion of spoiled food products, materials not for human consumption, or the intent to cause bodily harm to the consumer are strictly prohibited. Such inclusions may lead to disciplinary action and termination of bake sale privileges.
- Only final cooking is permitted at the site of the event (i.e. no cutting/chopping of ingredients, marinating, or other forms of food processing or preparation are allowed).

For the purposes of event approval, a maximum of 2 bake sales per academic year, per club will be approved. In addition, a maximum of 3 bake sales in total per month will be held at Brescia and only 1 per week.

The information provided in these guideline provides some suggestions around safe food practices only. If you are unsure of any of the food handling standards, please consult with the London and Middlesex Health Unit.