

BAKE SALE FACT SHEET

Organizers and sponsors of bake sales or any food preparation event must not neglect good food protection and sanitation practices when planning, organizing, and holding the event. Food Safety is very important; please review the EH&S food safety fact sheets and call EH&S with any questions. Good planning and food safety is essential to the proper and safe preparation, transportation, and display of the varieties of allowable baked goods. No foods requiring time and temperature control, known as PHFs or TCS foods are allowed at a bake sale. No community serving bowls are allowed.

The following varieties of acceptable foods are:

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| • Cookies | Cakes | Fruit pies |
| • Brownies | Cupcakes | Turnovers |
| • Doughnuts | Muffins | Breads |

All food containing ALLERGENS such as wheat, tree nuts, peanuts, dairy, soy, eggs, fish and shellfish must be labeled. No cream-type or cheese items, (whipped cream, custards) are allowed to be offered for sale. All items must be prepackaged in plastic wrap or bagged and must be have ingredients labeled. An alternative to an ingredients label is a table tent card for each product. The reason why ingredients must be labeled is for food allergy concerns. Also cutting or slicing any prepared item that is for sale is prohibited at the event. The preparation and provision of any Potentially Hazardous Foods, (PHFs) such as meat, fish, dairy, and poultry products are prohibited per Massachusetts Food Code of Regulations at a Bake Sale.

A representative of EH&S may inspect the bake sale and any corrective action deemed necessary by EH&S must be taken by the person in charge of the operation or the right to continue the event or hold future ones may be forfeited. Any person who is “sick” or who has just recovered from a recent illness, especially one causing diarrhea, must not be involved with the preparation or handling of any food item. Additionally, all volunteers must read and sign the Food Handler/Volunteer Agreement form. The signed Food Handler/Volunteer Agreement forms must be held at the event table and immediately following the event shall be sent via campus mail to EH&S, Environmental Health Services, 117 Draper Hall. The student event organizer must retain a list of who donated what baked good in case of any necessary follow-up. Also, see the Basic Food Safety Fact Sheet. Potential cross contact or cross contamination shall be avoided by the use of single use of non-latex gloves with utensils or individual wrappers or containers, (i.e. muffin tins, deli papers, etc.)

For any questions regarding bake sale requirements, please call the Assistant Director for Environmental Health at the information below or send an email to foodwaiver@ehs.umass.edu.