GUIDELINES FOR THE SALE OF BAKED GOODS AND OTHER FOODS

Organizers and sponsors of bake sales and any food preparation event must not neglect good food protection and sanitation practices when planning, organizing, and holding the event. Food Services and Environmental Health and Safety (EH&S) must approve any bake sale.

Good planning is essential to the proper preparation, transportation, and display of the varieties of baked goods.

Any person who is “sick” or who has just recovered from a recent illness, especially one causing diarrhea, must not be involved in the preparation or handling of any food item. Additionally, all volunteers must read and sign the Food Volunteer Agreement Form (https://ehs.umass.edu/sites/ehs/files/volunteer.pdf).

Acceptable bake sale items are: cookies, fruit pies, brownies, turnovers, cakes, bread, specialty breads, and cupcakes.

All foods containing tree nuts, peanuts, dairy, soy, eggs, fish, wheat and shellfish must be labeled clearly. No cream-type items are to be offered for sale. Furthermore, all items must be prepackaged in plastic wrap or bagged. Cutting or slicing any prepared item that is for sale is prohibited.

A representative of EH&S may inspect the food event. Any corrective action deemed necessary by EH&S must be taken by the person in charge of the event, or the right to continue the event, or to hold future events may be forfeited.

Any questions or comments may be addressed to Larry Davis or Christine Rogers at the above address and phone number.

Revised 8/12/2012