

Bake sale guidelines

Bake sales raise money for student organizations by selling home-baked food items. USask requires all home-baked foods offered for sale are low-risk, which means foods that do not support bacterial growth or require refrigeration.

WHAT GUIDELINES DO I NEED TO FOLLOW WHEN PLANNING A BAKE SALE?

- Sell only low-risk baking items (see list below).
- Buy baking ingredients from approved sources, like a grocery store.
- Wrap all baked goods with new, clear plastic to protect it from contamination, dust, and pests. You should label wrapped goods with the source of the product (e.g. baker's name, address and phone number, or an identification number that could be linked back to a baker).
- Bring a list of ingredients in case of allergy inquiries.
- Prepare, store, display and sell baked items in a sanitary manner.
- Keep bake sale area clean and sanitary, including wearing masks and using hand sanitizer.
- Do not prepare baked items at home if you or someone at home is ill.
- Limit social gathering in the area of bake sales
- All bake sale must be take-away style. Eating/unmasking in the area must be avoided.



Low-risk foods and allowed for sale

- bread or buns
- cakes, squares, muffins
- cookies
- fruit pies
- jelly rolls
- sweet dough items like doughnuts



High-risk foods and not allowed for sale

- beef jerky, cabbage rolls, perogies
- cakes or pies with cream, cheese, egg or pudding fillings
- cream éclairs or cream puffs
- dairy products such as milk, cream, yogurt, cottage cheese, or butter
- home canned/processed food items
- icings made with eggs or dairy products