Bake Sale Guidelines

Bake sales raise money for non-profit organizations by selling home-baked food items. Environmental Public Health 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.
- Do not prepare baked items at home if you or someone at home is ill.

Low-Risk Foods and Allowed for Sale	High-Risk Foods and Not Allowed for Sale
√ Bread or buns	X Beef jerky, cabbage rolls, perogies
√ Cakes, squares, muffins	X Cakes or pies with cream, cheese, egg or pudding fillings
√ Cookies	X Cream éclairs or cream puffs
√ Fruit pies	X Dairy products such as milk, cream, yogurt, cottage cheese, or butter
√ Jelly rolls	X Home canned/processed food items
√ Sweet dough items like doughnuts	X Icings made with eggs or dairy products

If your group would like to prepare food items beyond the "allowed for sale" list, please contact your local Environmental Public Health Office to discuss your plans with an Environmental Health Officer/Public Health Inspector.

www.albertahealthservices.ca/eph.asp