Requirements for On-Campus Bake Sales

Prior to the event, please be sure you have made proper arrangements with all appropriate persons/departments for the space where your sale will be set up.

1. Acceptable bake sale foods include items like bars, brownies, cookies, cakes, breads, fruit pies, doughnuts, etc. Not allowed: meat or cream-filled pastries, éclairs, cream pies, etc. Canned, pre-made frostings can be used.

2. All bake sale items shall be individually wrapped at the original point of preparation. Items to remain wrapped until sold.

3. Preparation may be completed in a home-type kitchen, with the reminder that only the bake sale items shall be prepared at this time. Food for individual consumption should not be prepared at the same time as bake sale items are prepared.

4. Bake sale items shall be transported in a covered container.

5. Individuals conducting the baking and/or wrapping or sale of food shall thoroughly wash their hands before handling the product. Do not to prepare or package baked items if experiencing nausea, diarrhea, or vomiting.

6. A sign or placard stating "Homemade/Not Inspected" must be posted at the sale site.

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Once the completed form is received by BCD, your event is considered approved.

I / We have read and understand these Bake Sale Requirements, and agree to adhere to all requirements and policies as presented above throughout the duration of the Bake Sale event:

Group/Organization: _____

Event Date: _____

Event Location: _____

Signature: _____   Email: _____

Print Name: _____   Date: _____

Send the completed form to BCD at bcd@umn.edu or by fax to (612) 625-6667.

For additional questions, contact Mark Rossi at (612) 625-6152 or rossi101@umn.edu.

Building Codes Department
University Health & Safety

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