

GT CAMPUS - BAKE SALE SAFETY GUIDELINES

1. No food which requires refrigeration should be sold. This includes: cream-filled pastries, éclairs, cream pies, etc.
2. Only bars, cookies, cakes, and doughnuts are acceptable bake sale items.
3. All bake sale items should be individually wrapped at the original point of preparation.
4. 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.
5. Bake sale items should be transported in a covered, dust-proof container.
6. Each bake sale item should have their ingredients posted and should list every ingredient as well as sub - ingredients for each item. At the end of the list if one of the 8 major allergens (i.e. milk, eggs, peanuts, tree nuts, fish, shellfish, soy, and wheat) is contained in the bake sale item, it must be stated in bold (e.g. — **CONTAINS: WHEAT, EGG, MILK**).