

## Student Bake Sale Guidelines

1. To provide fair access to space, each student group may only book 3 bake sales per term. No student group will be permitted to hold a bake sale without a confirmed booking; any group found to have held a bake sale without a confirmed booking may have their space booking privileges revoked.
2. Indoor bake sales are not permitted within the same building as an on-campus food outlet. Outdoor bake sales must be set up a minimum of 25m distance from any on-campus food outlet (e.g., Bibliocafe, The Cove).
3. A Bake Sale may only sell baked goods and must not sell other commercial-type food (Tim Hortons, Starbucks, etc., or any storebought items). The sale or service of alcohol is prohibited.
4. Products for sale must be a [Lower Risk Food](#) as outlined by Island Health (e.g., brownies, cakes, cookies, muffins). No dairy-based toppings or fillings (e.g., cream cheese icing, whipping cream - dairy or synthetic) are allowed.
5. Products requiring heat or refrigeration are not permissible for sale.
6. Persons supplying food must have a clear record of who prepared each product for sale.
7. Products for sale must include a list of all ingredients.
8. Products for sale must be covered or wrapped in saran wrap.
9. Student groups offering food for sale are responsible for:
  - observing good personal hygiene;
  - ensuring that all food sold at a bake sale is protected from contamination and stored, handled, prepared, displayed and dispensed in a sanitary manner; and
  - displaying a sign that is clearly visible to the consumer stating that “THIS FOOD HAS BEEN PREPARED IN A KITCHEN THAT IS NOT INSPECTED BY A REGULATORY AUTHORITY.”
10. Groups that wish to give out free food are expected to follow the guidelines outlined above