

The following list contains examples of non-potentially hazardous foods **ACCEPTABLE** for home preparation and sale at Bake Sales/temporary food concessions:

Applesauce	Fudge
Brownies	Hard candy
Bread & buns (no dairy or cheese fillings)	Honey
Butter tarts	Jam (pH 4.6 or less)
Cakes (icing sugar only; no dairy or synthetic whipped cream)	Jelly (pH 4.6 or less)
Dry cereal products	Muffins (no dairy)
Noodles (dry flour and water only; no chocolate (provided it is used as an egg base) ingredient in a food that has undergone cooking to 71°C)	Popcorn
Cinnamon buns (sugar icing only)	Pickles (vinegar base; pH 4.6 or less)
Cookies	Relish (vinegar base; pH 4.6 or less)
Fresh fruits and vegetables (whole, uncut only)	Wine & herb vinegar
Fruit pies and pastry	Rice crispy cake
Fresh shell eggs (washed, graded, whole, uncracked and refrigerated)	Syrup
* note: graded eggs are a requirement of egg marketing regulations – violations should be reported to the Canadian Food Inspection Agency.	Toffee

The following list contains examples of potentially hazardous foods **NOT SUITABLE** for home preparation and sale at bake sales or temporary food concessions:

Antipasto	Fish and shellfish
Cakes/pastries with whipped cream, cheese or synthetic cream fillings	Garlic spreads, oils, pesto
Processed beans, including baked, refried, and bean salad	Guacamole
Canned products containing meat vegetables, soups, sauces, cheese, chop suey, creamed corn, dairy products (e.g. milk, yogurt)	Herb and flavoured oils
Foods containing eggs as ingredients (e.g. custards, salads)	Juice (fruit & vegetable)
Low acid canned vegetables (e.g. pH 4.6 cabbage rolls, beans, asparagus, beets, carrots, canned cured meats, mushrooms, broccoli, peas)	Tofu
Pumpkin pie	Perogies
Fresh or processed meat, sausages, cream, cheese, samosas	Salsa
Homous	

Consult an Environmental Health Officer at VIHA – Health Protection and Environmental Services at 250-475-1858.

This brochure supports the Serving and Selling Food Safely on Campus Policy, Camosun College, June 2007.

Please refer to other brochures also relating to this policy: *Food Service at a Special Event at Camosun College* and *Holding Potlucks at Camosun College*, September 2011.

## Bake Sales and Food Concessions at Camosun College



For other information relating to serving food on campus at Camosun College, please contact Director, Ancillary Services at 370-3871.

Bake sales are an important way for student organizations to raise funds on campus for various causes. These events are considered a temporary food concession by the Vancouver Island Health Authority. For this reason, following are requirements for groups wishing to organize or participate in a bake sale or temporary food concession at Camosun College:

1. Bake sales/foods concessions are restricted to groups/clubs registered with the Camosun College Student Society for group/club fundraising activities only.
2. A completed application for a bake sale or food concession shall be submitted 10 days prior to the event to Student Records in Student Services at Camosun College.
3. A designated person will be named responsible of the bake sale or food concession Responsibilities are outlined in this brochure.
4. The name of the person with a current FOODSAFE certificate will be provided along with a copy of the certificate with the application.
5. The requirements for preparing and selling food at Bake Sales or Food Concessions as outlined in this document (provided by VIHA) will be followed.

## A. Preparation of Foods for Sale at Bake Sales or Temporary Food Concessions

Where home preparation of food is proposed for sale at bake sales or temporary food handlers are to ensure:

1. Only food identified on the list containing examples of non-potentially hazardous foods ACCEPTABLE for home preparation and sale at Bake Sales/temporary food concessions is to be prepared for sale.
2. The food is in good condition, and free from spoilage and contamination;
3. Foods are prepared in clean, well equipped kitchens;
4. Good personal hygiene is observed;
5. Hands are washed frequently and thoroughly;
6. Non-potentially hazardous foods approved for sale at a temporary market are prepared separately from potentially hazardous food to prevent cross-contamination;
7. Only proper sealing jars (Mason-type or equivalent) are used for acceptable canned products (see attached). Jars may be reused only if they are in good condition, clean and properly sterilized. Sealing rings and lids should not be reused; they should be replaced with new rings and lids with each refill. Jams and jellies may be wax-sealed provided the seal is airtight and prevents the entry of spoilage organisms



## B. Sale of Foods at Bake Sales or Temporary Food Concessions

Vendors of home prepared food products at bake sales or food markets are to:

1. Ensure that their food products have been produced under sanitary conditions;
2. Ensure that all food stored, displayed or offered for sale is protected from contamination at all times; i.e., food displayed must be covered (saran wrap)
3. Observe good personal hygiene
4. Ensure that a “person in charge”, responsible for the bake sale operation:
  - is designated for each bake sale/food concession;
  - received approval from the College to operate the bake sale;
  - is responsible for ensuring that all vendors at the bake sale are aware of all relevant policies and guidelines of the local Health Authority via the person who has FOODSAFE certification.;
  - ensures that no unapproved foods are sold or offered for sale;
  - ensures that each vendor completes a list which details the types of food they intend to sell; and
  - maintains a written record of all vendors and the foods sold;
5. Non-potentially hazardous foods, other than whole/uncut fresh fruits and vegetables, are prepackaged (vendors should be aware of products used for questions relating to allergies);
6. All packaged food products are labeled in accordance with Canadian Food Inspection Agency requirements. Generally, label information should include the common product name, volume/weight, date of preparation, list of ingredients, and producer name;
7. All display cases, counters, shelves, tables and other equipment used in connection with food sales are kept clean and in good condition.

