AHS Regulations For Bake Sales In Alberta

For a bake sale in Alberta, you can only sell low-risk foods prepared in a home kitchen, such as bread, cookies, muffins, and cakes without creamy or cheesy fillings. All baked goods must be individually wrapped with new, clear plastic, properly labeled with a Code Number, or baker's contact info and ingredient list for allergy inquiries, and sold in a sanitary environment. You cannot prepare items at home if anyone in the household is ill.

Allowed Foods

- Bread or buns
- Cakes, squares, and muffins (without dairy or cream-based fillings)
- Cookies

Foods Not Allowed

- Cakes or pies with cream, cheese, egg, or pudding fillings
- High-risk foods like jerky or products requiring refrigeration

Preparation & Handling

- **Sanitary Conditions:** Bake items only when you and no one at home is ill.
- **Ingredient Sourcing:** Buy ingredients from approved sources, such as a grocery store.
- **Allergy Information:** Keep an ingredient list available for allergy inquiries.

Packaging & Labeling

- **Individual Wrapping:**
  Wrap each baked good in new, clear plastic to protect it from contamination.
- **Labeling:**
  Clearly label wrapped items with a Code Number or the baker's name, address, and phone number, or an identification number that can be linked back to them.

Display & Sales

- **Sanitary Area:** Keep the bake sale area clean and sanitary at all times.
- **Contamination Protection:** Ensure all food is protected from contamination by public handling, coughing, sneezing, and dust.

AHS will now allow us to use a CODE instead of a name and phone number on baked goods. This keeps personal information out of the general public. AHS requires that the information be kept so if, on a very rare chance, a food poisoning event occurs the source can be traced. We will establish a CODE system for our bake table.

To provide buyers with ingredient information for the Cookie Run, if people provide Cathy with the recipe name and the ingredients, we will create posters with that information. They will be posted above the containers.

An option for the bake sale is to widen our variety of food items to include snack items people enjoy in the holiday season: Poppycock, Carmel Popcorn, Spiced nuts, etc. even making small trays that include varieties of cookies- ready to serve.

Christmas Craze Workshops will be held Thursdays 10-1 in the church for prepping donations to our Kids store, Bazaar table, organizing costumes for the Nativity Photo Shoot and any other issues we think of.

Volunteer Sheet for all Stations, etc., will be at the back of the church for sign ups.