Bake Sale Guidelines

The following guidelines were created in accordance with the Texas Department of Health’s Food rules.

The Texas Department of Health allows groups to sell food goods without a commercial license provided:

1. The food was made in a private home (homemade—not bought from a commercial establishment). The food goods you can buy (public goods) are not intended for resale, and you must have a license to sell commercial goods.
2. The proceeds are for a charitable cause (not for private gain). Student Groups that are registered as non-profit organizations are deemed to be charitable by the Texas Department of State Health Services.

- Bake sale items are generally limited to items such as cookies, candies, cakes, donuts, or other finger food items.
- Items must be individually wrapped for sanitary and safe food handling purposes.
- Items may not contain spoilable ingredients or those with high moisture content such as cream cheese, whipped cream or fruit toppings, etc. (that require temperature control). If you need these then you will need to temporary food permit through Environmental Health & Safety.
- Keep in mind personal hygiene and cleanliness in food wares when preparing and bagging baked goods to prevent food poisoning and spreading germs.

ARAMARK® has a contract with UHCL for the rights to sell food, confections and beverages on campus. Coffee, juice and soft drinks may not be sold during hours when ARAMARK® is open. However, these items may be given away with the purchase of baked goods. Similar to baked goods, spoilable beverages (such as fruit juice or milk needing refrigeration) may not be dispensed, unless bought and provided in sealed single serving containers.

Bake Sales conducted by Student groups are approved and scheduled with the Student Life Office. Contact their office for more details.

Bake Sales conducted by Faculty/Staff groups will need an email notification sent to EH&S/Risk Management Department with the group name, date, time, and purpose. The email notification acknowledges they will adhere to these guidelines.