Bake Sale

Your package contains:

- Queen’s Food Service Request Form
- Hand Washing Procedures
- Special Events Application (Link Provided)
- Special Events Checklist from KFL&A Public Health (Link Provided)
- **NOTE:** The Special Events Application **must** be filled out. This form will be faxed from our office to the KFL&A Public Health Office for their approval. Reply may take several days and approval **must** be granted in order to qualify your event. Without approval from the KFL&A Public Health Office your request will not be granted.

While the need for fundraising activities is understood, bake sales are limited to baked goods/pre-packaged items and **should not include coffee, juices, etc.** **Beverages are not to be sold/ offered at bake sales.** All food displayed shall be individually wrapped or covered in a satisfactory manner to prevent contamination. Customers and vendors should not directly handle any food.

The steps listed below should be followed prior to your event:

- Book a room or area and commercial kitchen if necessary, through the appropriate booking office (such as the Student Life Centre, General Office, Room Reservations, Event Services, the specific Faculty or Department, etc.).
- Provide as much information in detail as possible on the forms to avoid delay.
- Return completed paperwork as a package to the Hospitality Services Office, Room E022 Victoria Hall, for processing (**at least 2 weeks in advance**).

The Administration of Hospitality Services will send confirmation if your request has been approved, or declined, either by phone or email. It is important to leave a phone number and email address where you can be reached during the day. If you do not hear from us several days after submitting your forms please call us to follow up.

If you have any questions, please call the Hospitality Services Office (613) 533-2953.
**EVENT INFORMATION**

Type of Request (please check one)

- □ Bake Sale (is your group ratified as a service club? Application: [https://myams.org/home/clubs/start-a-club/](https://myams.org/home/clubs/start-a-club/))
- □ Employ a Caterer off Campus (Provide name of caterer) __________________________
- □ Pot-Luck (List of who brought what with addresses & phone numbers)
- □ Outdoor BBQ

<table>
<thead>
<tr>
<th>Is this event</th>
</tr>
</thead>
<tbody>
<tr>
<td>□ Open to the public?</td>
</tr>
<tr>
<td>□ By Invitation only?</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Will tickets be sold to the event?</th>
</tr>
</thead>
<tbody>
<tr>
<td>□ Yes □ No</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Student Event?</th>
</tr>
</thead>
<tbody>
<tr>
<td>□ Yes □ No</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Will food be sold? (Sale of food is not permitted on campus)</th>
</tr>
</thead>
<tbody>
<tr>
<td>□ Yes □ No</td>
</tr>
</tbody>
</table>

I acknowledge I have completed the Facilities Event Waste Planning Checklist at least 7 business days in advance of the event start date.

- □ Yes □ No

**Additional waste diversion questions can be sent to Facilities.**

<table>
<thead>
<tr>
<th>Group/Department name:</th>
<th>Event:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date: Day Month Year</td>
<td>Hours: from to</td>
</tr>
<tr>
<td>Location: Room Number Building or Specific Outdoor Location</td>
<td>Numbers attending:</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Plans for event (brief description):</th>
</tr>
</thead>
</table>

Sustainability is a top priority of Queen’s University. We encourage our guests to enjoy events on campus with as minimal waste as possible.

- Remember that Queen's is a [bottled-water free campus](#). Consider pitchers of water and glasses or encourage guests to bring reusable mugs and water bottles.
- We are a Fair Trade Canada-certified campus. You are encouraged to choose a partner with Canada-certified coffee and tea products.
- Confirm an accurate count for the number of guests and finalize order size to prevent food waste.
- Make your own arrangements in advance with Queen’s Soul Food (Sept-Apr), AMS Food Bank or Lionhearts to donate any leftover food.
- Consider using china service instead of single-use packaging.
- Some food packaging items may not be suitable for campus collection. In the event packaging is deemed suitable for landfill only, organizers will be held responsible for the collection and removal of all associated waste and/or additional fees may apply to ensure appropriate waste diversion.

- I have read and understand the above sustainability recommendations.
1. This form must be completed at least two weeks in advance of the event.
2. This procedure applies to all events at which any food items are offered.
3. No on-campus advertising for the event may occur until the Director, Business Development and Communications of Student Affairs and Housing & Ancillary Services has given approval.
4. Applications are subject to restrictions on space availability and the University commercial commitment.
5. A waste collection plan must be confirmed with Facilities before approval can be granted.

**SPONSOR / CONTACT INFORMATION**

<table>
<thead>
<tr>
<th>Name &amp; Email (please print)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
</tr>
<tr>
<td>Postal Code</td>
</tr>
</tbody>
</table>

I have read this document and understand that I am responsible for running this event under the regulations set forth by the University and in accordance with the guidelines distributed by the Residence & Food Services office and the KFL&A Public Health Office. Signature __________________________ Date _________________

**REFERENCE (for office use only)**

- Bake Sale
- Caterer
- Potluck
- BBQ
- Catered by Sponsor
- SOP Authorization
- Safe Food Handling
- Health regulations on bake sales
- Copy of caterer's insurance
- Copy of guidelines
- Guidelines for outdoor BBQ
- SOP Authorization
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing
- Hand Washing

Authorized Signature __________________________ Date _________________

Director, Business Development and Communications | Student Affairs and Housing and Ancillary Services

**HAND WASHING PROCEDURES FOR FOOD SERVICE WORKERS**

**Fact:** The hands are the number one source of spreading food-borne illnesses.

**Fact:** Proper, frequent hand washing can minimize the spread of such illnesses because hand washing breaks the chain from contamination to food.

**The Facts on Proper Hand Washing Procedures**

**How:**

- Wet hands thoroughly. This helps increase the effectiveness of the soap.
- Apply soap using friction. Lather well for a least 20 seconds. Pay special attention to fingertips and thumbs.
- Rinse well, holding hands downward.
- Dry hands thoroughly with paper towel; use paper towel to turn off taps. At home, try to use individual towels, and wash towels regularly.
- Properly dispose of paper towel.

**What with?**

- Soap
- Running water, water should be warm, but not hot enough to burn skin

**When:**

Kflaph.ca
• After coughing, sneezing, combing or touching your hair, or touching your face
• After using the restroom, smoking, eating, and after any breaks
• Before and after smoking cigarettes
• After working with raw foods, wash hands before working with cooked foods
• After taking out the trash, touching dirty dishes, utensils, or equipment
• After any potential cross-contamination, such as shaking someone's hand, handling cash, using the telephone

KFL&A Special Events Application Form
https://forms.kflaph.ca/Environmental-Health/Special-event-food-vendor-application

KFL&A Special Events Checklist for Food Vendors