The following are the minimum guidelines for food handling at Urbana Marching Band bake sales:

### Preparation
Food shall be prepared under clean circumstances and by disease-free individuals.

### Hand Cleanliness
No bare hand contact shall come into contact with food that is ready to eat.

### Food Protection
All food shall be pre-wrapped in the quantity to be sold in food grade plastic wrap, bags or foil.

### Labeling
Products should identify any of the 8 major food allergens that may be contained in the food: milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and soybeans.

### Acceptable Items
Cakes, cookies, breads, muffins, pastries, brownies, churros and fruit/berry pies, turnovers, tarts or empanadas. Other acceptable items include Rice Krispies® treats, popcorn, granola, Chex™ mix, chocolate covered pretzels/dipped cookies (using commercially manufactured chocolate), non-potentially hazardous candies (e.g. rock candy, peppermints, lollipops, gummy bears, fruit leathers, etc.), commercially purchased frosting such as Betty Crocker®, Duncan Hines® or Pillsbury®, homemade frosting using Crisco® in lieu of butter.

Acceptable high acid fruits for use:
Apples,  Apricots, Grapes, Peaches, Plums, Prunes, Quince, Oranges, Nectarines, Blackberries, Raspberries, Blueberries, Boysenberries, Cherries, Cranberries, Strawberries, Red currants

### Unacceptable Items (Baked goods that may promote rapid growth of bacteria)
We cannot sell items such as cream pies, cream or meat filled pastries, custards and custard pies, pumpkin pie/rolls, éclairs, cream puffs, meringue, mousse, ganache, curd, cream cheese icing, cheesecake, traditional butter cream icing, "no bake" cookies, fudge, soft caramels, soft toffee, potato candy, chocolate "Easter" eggs, chocolate covered fruit, canned fruits/vegetables, flavored oils, salsas, sauerkraut, pickles, relish, etc., focaccia bread with vegetables or cheese

Baked goods may not be decorated or garnished with fresh fruits or vegetables.