



## BAKE SALE GUIDELINES

The occasional Bake Sale held by religious or educational organizations does not require a Temporary Food permit. Certain safety guidelines should be followed by any group hosting a Bake Sale. Only non-potentially hazardous baked goods may be sold.

### **Only non-potentially hazardous foods may be included in a bake sale.**

Some examples of non-potentially hazardous foods are:

- Cookies, brownies, muffins, doughnuts, fudge, cake, bread, scones, or candy

Some examples of potentially hazardous foods that **may not** be included in a bake sale are:

- Cream filled desserts, lemon meringue pie, home canned foods, whipped cream, cream cheese, pumpkin pie, cheesecakes, and custard desserts

Foods sold to the public must be protected from exposure to bacteria, viruses and other sources of contamination. To ensure this, baked food items should be handled with utensils (tongs, spatulas, bakery papers) or use of disposable plastic gloves to eliminate bare hand contact.

Acceptable packaging includes food grade plastic wraps, bags, foil or paper plates. Cloth napkins and paper towels **are not** acceptable packaging. When possible, foods should be pre-wrapped in the quantities in which they will be sold.

Items may be served individually using tongs, bakery papers, or disposable plastic gloves to eliminate bare hand contact. If cookies are to be sold individually, they should be wrapped or served individually, **no self-service is allowed**.

All items on display should be protected from contamination. Use sneeze guards, plastic wrap, dome covers or foil.

The consumer should be informed by a clearly visible placard at the sales or service location that the foods are prepared in a kitchen that is not inspected by a regulatory authority.

*\* adapted from Thurston County, WA Environmental Health Division*