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BAKE SALE GUIDELINES

No temporary food establishment permit is required for a **nonprofit organization** operating for religious, charitable, or educational purposes and selling non-potentially hazardous baked goods. This document is designed to assist your organization in safe food handling for a bake sale. You will learn to identify baked goods that are considered non-potentially hazardous (low risk) and how to handle and serve these items so they are safe to eat.

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, fruit pies, 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, virus and other sources of contamination. To ensure this, baked food items should be transferred 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.