



Health & Community Services

San Juan County

P.O. Box 607 ♦ 145 Rhone, Friday Harbor, WA 98250
Phone: (360) 378-4474 Fax: (360) 378-7036

GUIDELINES FOR BAKE SALES

The 2005 Washington State Retail Food Code Working Document allows limited types of food to be prepared in a residential kitchen or private home, then sold or served at a bake sale by a non-profit organization operating for religious, charitable, or educational purposes under the following guidelines:

1. A clearly visible sign or placard must be posted at the sales or service location, informing the consumer that “the foods were prepared in a kitchen that is not inspected by a regulatory authority.”
2. Types of food sold at bake sales must be limited to the following: candies, cookies, cakes, cupcakes, breads, fruit pies, popcorn, coffee, tea, soda pop, packaged juices that are prepared from a powder or frozen concentrate (not fresh-squeezed) using water from a municipal water system or commercially bottled water.
3. Foods sold at bake sales cannot include the following: cream filling, whipped cream, custard, meringue, pumpkin pies, frosting made with eggs, or other items that require refrigeration.
4. Wash hands thoroughly with soap and running water before starting to prepare food. Dry the hands with paper towels. Repeat hand washing after using the toilet, smoking, eating, caring for pets, handling garbage cans or handling raw meat products, or after any other activity that contaminates the hands.
5. Prevent all bare-hand contact with foods. When handling bake sale food, during preparation and packaging, use disposable gloves or utensils. If food is not wrapped in packages prior to the bake sale, it must be served using disposable gloves or utensils to prevent bare-hand contact, and using single-use disposable plates, cups, and flatware.
6. Be healthy. Do not prepare or serve food when ill with diarrhea, vomiting, jaundice, respiratory illness, or an infected wound or boil.
7. Clean and sanitize food preparation surfaces, utensils and equipment before beginning work. (A sanitizing solution of 1 teaspoon of bleach in 1 gallon of cool water may be used. The solution should be in contact with the item to be sanitized for at least one minute and then air dried or wiped with a clean paper towel.)